

DESSERT

Chocolate Wedding Cookies

7 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	24	\$0.22	101 kcal

Need a dairy free dessert? Chocolate Wedding Cookies could be a spectacular recipe to try. This recipe makes 24 servings with 101 calories, 1g of protein, and 7g of fat each. For 22 cents per serving, this recipe covers 2% of your daily requirements of vitamins and minerals. It is brought to you by...

Ingredients

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| ☐ ½ cup butter or margarine, softened | ☐ ¾ cup all-purpose flour |
| ☐ ¼ cup granulated sugar | ☐ 1 cup finely chopped pecans |
| ☐ ½ cup powdered sugar | ☐ ¼ cup unsweetened cocoa |
| ☐ 2 tablespoons unsweetened cocoa | ☐ 1 teaspoon vanilla extract |

EQUIPMENT Baking sheet, Oven, Hand mixer

Method

- 1 Sift together powdered sugar and 2 tablespoons cocoa. Set aside.
- 2 Beat butter at medium speed with an electric mixer until creamy.
- 3 Add flour and next 3 ingredients, beating until blended. Stir in pecans. (Dough will be stiff.) Shape into 1-inch balls, and place on ungreased baking sheets.
- 4 Bake at 400 for 10 minutes.
- 5 Remove cookies to wire racks, and cool slightly.

6 Roll warm cookies in powdered sugar mixture, and cool completely on wire racks.

Nutrition per serving

101	1 g	7 g	9 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			1.2 g · 7% of daily needs
Fibre			1 g · 4% of daily needs
Sugar			4.8 g · 5% of daily needs
Sodium			45 mg · 2% of daily needs
Cholesterol			0 mg · 0% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/chocolate-wedding-cookies-148572