



Chunky Peppermint Fudge Dream Cookies

 Dairy Free

READY IN



50 min.

SERVINGS



20

CALORIES



344 kcal

DESSERT

Ingredients

- ☐ 0.8 cup brown sugar packed
- ☐ 0.8 cup granulated sugar
- ☐ 0.5 cup butter softened
- ☐ 0.5 cup shortening
- ☐ 1 teaspoon vanilla
- ☐ 2 eggs
- ☐ 2 oz baker's chocolate unsweetened cooled melted
- ☐ 2.3 cups flour all-purpose

- ☐ 1 teaspoon baking soda
- ☐ 9.3 oz crème de cassis liqueur rectangular coarsely chopped thin
- ☐ 1.5 cups bittersweet chocolate

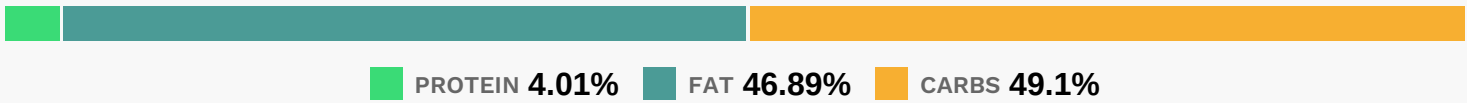
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°F. In large bowl, beat brown sugar, granulated sugar, butter, shortening, vanilla and eggs with electric mixer on medium speed until smooth. Beat in melted baking chocolate. On low speed, beat in flour and baking soda until well blended. Reserve 1 cup of the chopped mints. Stir remaining mints and the chocolate chunks into dough.
- ☐ On ungreased cookie sheets, drop dough by 1/4 cupfuls 2 inches apart.
- ☐ Bake 11 to 15 minutes or until centers of cookies no longer look moist (do not overbake). Immediately sprinkle with reserved mints. Cool 1 minute; remove from cookie sheets to cooling racks.

Nutrition Facts



Properties

Glycemic Index:7.25, Glycemic Load:13, Inflammation Score:-4, Nutrition Score:5.9565217213948%

Flavonoids

Catechin: 1.82mg, Catechin: 1.82mg, Catechin: 1.82mg, Catechin: 1.82mg Epicatechin: 4.02mg, Epicatechin: 4.02mg, Epicatechin: 4.02mg, Epicatechin: 4.02mg

Nutrients (% of daily need)

Calories: 343.7kcal (17.19%), Fat: 16.82g (25.88%), Saturated Fat: 6.2g (38.74%), Carbohydrates: 39.64g (13.21%), Net Carbohydrates: 37.74g (13.72%), Sugar: 25.92g (28.8%), Cholesterol: 17.16mg (5.72%), Sodium: 120.03mg

(5.22%), Alcohol: 4.01g (100%), Alcohol %: 6.82% (100%), Caffeine: 13.56mg (4.52%), Protein: 3.24g (6.47%), Manganese: 0.4mg (20.03%), Copper: 0.29mg (14.7%), Iron: 2.13mg (11.82%), Selenium: 7.65µg (10.92%), Magnesium: 36.93mg (9.23%), Vitamin B1: 0.12mg (8.14%), Fiber: 1.9g (7.6%), Folate: 28.74µg (7.18%), Phosphorus: 71.01mg (7.1%), Vitamin B2: 0.1mg (6.03%), Zinc: 0.78mg (5.23%), Vitamin B3: 0.99mg (4.97%), Vitamin A: 233.32IU (4.67%), Vitamin E: 0.63mg (4.22%), Vitamin K: 4µg (3.81%), Potassium: 132.87mg (3.8%), Calcium: 24.27mg (2.43%), Vitamin B5: 0.22mg (2.24%), Vitamin B12: 0.07µg (1.14%), Vitamin B6: 0.02mg (1.14%)