



Cocoa-Cinnamon Bat Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



151 kcal

DESSERT

Ingredients

- ☐ 0.5 cup brown sugar light packed
- ☐ 1 cup butter softened
- ☐ 1 medium eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 2 teaspoons ground cinnamon
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup sugar
- ☐ 0.5 cup cocoa powder unsweetened

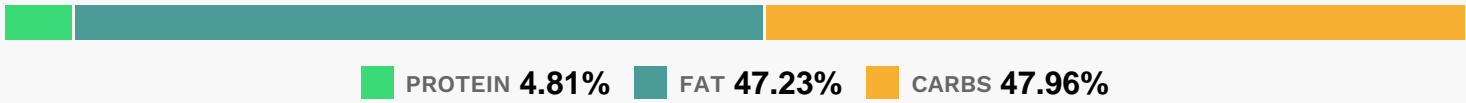
Equipment

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

Directions

- ☐ Preheat oven to 35
- ☐ Beat first 3 ingredients at medium speed with an electric mixer until fluffy.
- ☐ Add egg, beating until blended.
- ☐ Combine flour and next 3 ingredients in a medium bowl; gradually add to butter mixture, beating just until blended. Shape dough into a disk. Cover and chill 10 minutes.
- ☐ Place dough on a lightly floured surface, and roll to 1/8-inch thickness.
- ☐ Cut with an 8-inch bat-shaped cookie cutter.
- ☐ Place cookies 2 inches apart on lightly greased baking sheets.
- ☐ Bake 15 to 17 minutes or until edges are lightly browned.
- ☐ Let cool on baking sheets 5 minutes; transfer to wire racks, and let cool completely. Pipe Royal Icing or prepared frosting onto cookies to outline; pipe two dots for eyes.
- ☐ Note: To completely ice bat cookies, first pipe icing or frosting to outline.
- ☐ Add water to remaining icing, 1 teaspoon at a time, until mixture is the consistency of white glue. Pipe into center of cookies to fill in body.
- ☐ Let stand, uncovered, until completely dry.

Nutrition Facts



Properties

Glycemic Index:8.34, Glycemic Load:9.38, Inflammation Score:-3, Nutrition Score:3.0643478137158%

Flavonoids

Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 151.05kcal (7.55%), Fat: 8.22g (12.65%), Saturated Fat: 5.08g (31.76%), Carbohydrates: 18.78g (6.26%), Net Carbohydrates: 17.71g (6.44%), Sugar: 8.68g (9.65%), Cholesterol: 27.16mg (9.05%), Sodium: 89.6mg (3.9%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 4.12mg (1.37%), Protein: 1.89g (3.77%), Manganese: 0.18mg (9.07%), Selenium: 4.97µg (7.1%), Vitamin B1: 0.09mg (6.31%), Folate: 23.22µg (5.8%), Vitamin A: 246.76IU (4.94%), Iron: 0.88mg (4.86%), Copper: 0.09mg (4.46%), Vitamin B2: 0.07mg (4.39%), Fiber: 1.07g (4.27%), Vitamin B3: 0.74mg (3.72%), Phosphorus: 32mg (3.2%), Magnesium: 12.44mg (3.11%), Vitamin E: 0.25mg (1.68%), Zinc: 0.24mg (1.61%), Potassium: 51.47mg (1.47%), Calcium: 12.88mg (1.29%), Vitamin B5: 0.1mg (1.01%)