



Coconut-Butterscotch-Fudge Cookies

READY IN



45 min.

SERVINGS



30

CALORIES



170 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 0.5 cup butter melted
- 1 eggs
- 1 cups coconut flakes flaked
- 0.5 cup butterscotch topping
- 0.8 cup topping hot

Equipment

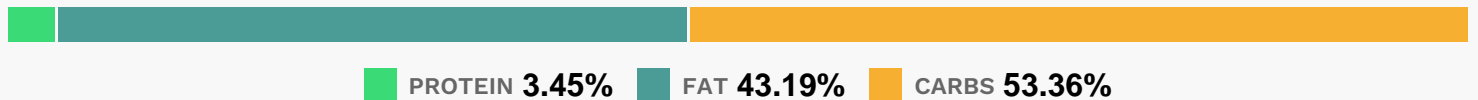
- bowl

- baking sheet
- oven
- microwave

Directions

- Heat oven to 375°F. In large bowl, stir cookie mix, melted butter and egg until soft dough forms. Shape dough into 1-inch balls.
- Roll balls in coconut. On ungreased cookie sheets, place balls 2 inches apart.
- Bake 9 to 11 minutes or until edges are light golden brown and coconut starts to toast. Cool 3 minutes; remove from cookie sheets to waxed paper.
- Drizzle each warm cookie with butterscotch topping. In small microwavable bowl, microwave hot fudge topping uncovered on High 15 to 30 seconds or until spreadable. Carefully spread on top of each cookie.
- Serve warm or cool. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:2, Glycemic Load:2.29, Inflammation Score:-1, Nutrition Score:1.4247826175845%

Nutrients (% of daily need)

Calories: 170.21kcal (8.51%), Fat: 8.23g (12.66%), Saturated Fat: 3.97g (24.82%), Carbohydrates: 22.89g (7.63%), Net Carbohydrates: 22.21g (8.08%), Sugar: 14.35g (15.94%), Cholesterol: 5.53mg (1.84%), Sodium: 117.41mg (5.1%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.48g (2.96%), Manganese: 0.11mg (5.32%), Vitamin A: 143.46IU (2.87%), Fiber: 0.67g (2.7%), Vitamin E: 0.38mg (2.56%), Copper: 0.05mg (2.51%), Phosphorus: 18.74mg (1.87%), Selenium: 1.22µg (1.75%), Magnesium: 6.77mg (1.69%), Vitamin B2: 0.03mg (1.63%), Iron: 0.28mg (1.57%), Potassium: 44.22mg (1.26%), Vitamin B1: 0.02mg (1.07%)