



Coconut Joy Cookies

READY IN



25 min.

SERVINGS



18

CALORIES



160 kcal

DESSERT

Ingredients

- 0.5 teaspoon baking soda
- 0.3 cup chocolate coated coconut and almond candy pieces almond joy® (such as Hershey®'s Pieces)
- 1 cup coconut or flaked
- 0.5 teaspoon coconut extract
- 1 eggs
- 2 tablespoons flour all-purpose
- 0.3 cup brown sugar light
- 0.5 teaspoon salt

- 0.5 cup semi chocolate chips
- 0.5 cup butter unsalted softened
- 0.5 teaspoon vanilla extract
- 0.5 cup sugar white

Equipment

- bowl
- baking sheet
- oven

Directions

- Preheat oven to 375 degrees F (190 degrees C).
- Cream together the butter, white sugar, and brown sugar until fluffy.
- Beat in the egg, vanilla extract, and coconut extract.
- Combine both amounts of flour, baking soda, and salt in a separate bowl; mix into the butter mixture until just combined.
- Fold in the chocolate chips, 1/2 cup almond candy pieces, and flaked coconut until evenly distributed.
- Roll the dough into walnut-sized balls and place 3 inches apart onto ungreased baking sheets.
- Bake in the preheated oven until the edges become golden brown, 9 to 11 minutes.
- Immediately after removing from the oven, press a few of the remaining 1/4 cup almond candy pieces into each cookie decoratively.

Nutrition Facts



PROTEIN 2.98% **FAT 60.53%** **CARBS 36.49%**

Properties

Glycemic Index:8.06, Glycemic Load:4.34, Inflammation Score:-1, Nutrition Score:2.2886956794106%

Nutrients (% of daily need)

Calories: 160.07kcal (8%), Fat: 11.01g (16.94%), Saturated Fat: 7.54g (47.11%), Carbohydrates: 14.93g (4.98%), Net Carbohydrates: 13.66g (4.97%), Sugar: 12.54g (13.94%), Cholesterol: 23.38mg (7.79%), Sodium: 104.32mg (4.54%), Alcohol: 0.09g (100%), Alcohol %: 0.35% (100%), Caffeine: 4.3mg (1.43%), Protein: 1.22g (2.44%), Manganese: 0.21mg (10.27%), Copper: 0.11mg (5.3%), Fiber: 1.27g (5.08%), Vitamin A: 179.75IU (3.59%), Selenium: 2.46µg (3.51%), Magnesium: 13.96mg (3.49%), Iron: 0.62mg (3.42%), Phosphorus: 30.12mg (3.01%), Potassium: 64.33mg (1.84%), Zinc: 0.27mg (1.82%), Vitamin B2: 0.03mg (1.52%), Vitamin E: 0.22mg (1.48%), Calcium: 13.35mg (1.33%), Vitamin B6: 0.02mg (1.09%), Vitamin B5: 0.1mg (1.05%)