



Cookies and Cream Bonbons



Dairy Free

READY IN



75 min.

SERVINGS



30

CALORIES



107 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake
- ☐ 0.5 cup butter melted
- ☐ 1 eggs
- ☐ 30 gumdrops white with chocolate cookie bits (from 10.5-oz bag), unwrapped
- ☐ 1 oz candy coating disks white (almond bark)
- ☐ 1 teaspoon vegetable oil
- ☐ 2 tablespoons semi chocolate chips

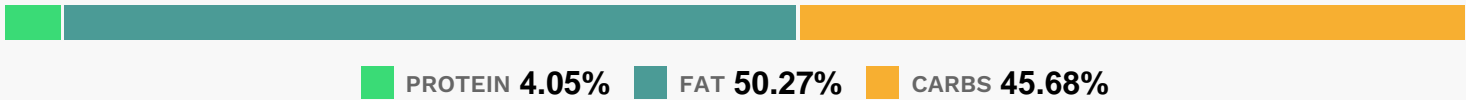
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ microwave

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick cookie sheets). Lightly grease or spray cookie sheets. In large bowl, mix cake mix, butter and egg with spoon until dough forms (some dry mix will remain).
- ☐ Shape 1 level measuring tablespoon of dough around each candy, covering completely.
- ☐ Place 2 inches apart on cookie sheet.
- ☐ Bake 7 to 10 minutes or until cookies begin to look dry and cracked on surface. Cool 1 minute; remove from cookie sheet to cooling rack. Cool completely, about 20 minutes.
- ☐ Make White and Dark Chocolate Glazes. In small microwavable bowl, microwave white baking bar and 1/2 teaspoon of the oil uncovered on High 20 to 30 seconds; stir until melted and smooth. In another small microwavable bowl, microwave chocolate chips and remaining 1/2 teaspoon oil uncovered on High 20 to 30 seconds; stir until melted and smooth.
- ☐ Place each glaze in separate resealable plastic food-storage bag.
- ☐ Cut small tip from one corner of each bag.
- ☐ Drizzle glazes over cookies. Store covered.

Nutrition Facts



Properties

Glycemic Index:2.6, Glycemic Load:0.77, Inflammation Score:-2, Nutrition Score:1.7960869719315%

Nutrients (% of daily need)

Calories: 107.4kcal (5.37%), Fat: 6.23g (9.59%), Saturated Fat: 1.66g (10.38%), Carbohydrates: 12.74g (4.25%), Net Carbohydrates: 12.32g (4.48%), Sugar: 7.15g (7.95%), Cholesterol: 5.52mg (1.84%), Sodium: 157.37mg (6.84%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.13g (2.26%), Phosphorus: 45.26mg (4.53%), Iron: 0.74mg

(4.12%), Copper: 0.07mg (3.56%), Selenium: 2.33µg (3.33%), Vitamin A: 144.18IU (2.88%), Calcium: 24.21mg (2.42%), Folate: 9.66µg (2.41%), Manganese: 0.05mg (2.29%), Magnesium: 8.83mg (2.21%), Vitamin E: 0.31mg (2.07%), Vitamin B2: 0.03mg (1.87%), Vitamin B1: 0.03mg (1.72%), Fiber: 0.43g (1.71%), Potassium: 56.85mg (1.62%), Vitamin B3: 0.24mg (1.2%), Zinc: 0.16mg (1.07%)