



## Cori's Krispie Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



174 kcal

DESSERT

### Ingredients

- 1 teaspoon baking soda
- 1 cup butter
- 0.5 cup candy-coated chocolates mini
- 2 cups colored rice cereal crispy
- 2 cups flour all-purpose
- 1 teaspoon vanilla extract
- 0.5 cup walnuts chopped
- 0.8 cup sugar white

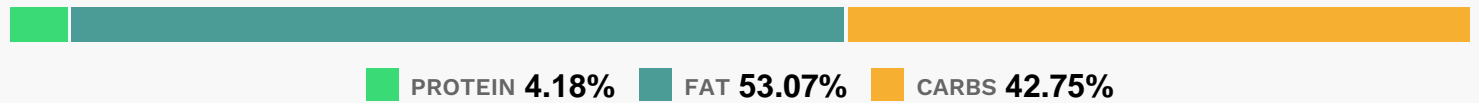
## Equipment

- baking sheet
- oven
- wire rack

## Directions

- Cream together butter or margarine, sugar, and vanilla.
- Mix together flour and baking soda; add to creamed mixture.
- Mix well. Stir in chocolate candy and nuts.
- Form dough into 1 to 1 1/2 inch balls.
- Roll in puffed rice cereal, and place on lightly buttered cookie sheet. Flatten.
- Bake at 350 degrees F (175 degrees C) for 15 to 20 minutes. Cool on a wire rack.

## Nutrition Facts



## Properties

Glycemic Index:8.96, Glycemic Load:10.15, Inflammation Score:-2, Nutrition Score:2.5395652123767%

## Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg

## Nutrients (% of daily need)

Calories: 173.93kcal (8.7%), Fat: 10.41g (16.01%), Saturated Fat: 5.66g (35.37%), Carbohydrates: 18.86g (6.29%), Net Carbohydrates: 18.28g (6.65%), Sugar: 9.07g (10.07%), Cholesterol: 20.99mg (7%), Sodium: 109.78mg (4.77%), Alcohol: 0.06g (100%), Alcohol %: 0.21% (100%), Protein: 1.84g (3.69%), Manganese: 0.15mg (7.74%), Vitamin B1: 0.1mg (6.5%), Folate: 24.13µg (6.03%), Selenium: 3.95µg (5.64%), Vitamin A: 246.56IU (4.93%), Vitamin B2: 0.06mg (3.75%), Iron: 0.66mg (3.65%), Vitamin B3: 0.7mg (3.51%), Copper: 0.06mg (2.9%), Phosphorus: 23.8mg (2.38%), Fiber: 0.58g (2.33%), Magnesium: 6.82mg (1.7%), Vitamin E: 0.24mg (1.63%), Zinc: 0.17mg (1.16%), Calcium: 11.47mg (1.15%)