



## Dark Chocolate Apricot Cookies

 Dairy Free

READY IN



180 min.

SERVINGS



36

CALORIES



138 kcal

DESSERT

### Ingredients

- 1 serving you will also need: parchment paper
- 17.5 oz sugar cookie mix
- 0.5 cup butter softened
- 0.3 teaspoon orange extract
- 1 eggs
- 1 cup apricot dried chopped
- 12 oz chocolate chips dark

### Equipment

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

## Directions

- Heat oven to 375°F. Line cookie sheet with Reynolds Parchment Paper; set aside. In large bowl, stir cookie mix, butter, orange extract and egg until soft dough forms. Stir in apricots until blended.
- Drop dough by rounded teaspoonfuls 2 inches apart on lined cookie sheet.
- Bake 8 to 10 minutes or until edges are light golden brown. Cool 3 minutes; remove from cookie sheet to wire rack. Cool completely, about 15 minutes.
- In small microwavable bowl, microwave chocolate chips uncovered on High 1 to 2 minutes, stirring every 30 seconds, until chips are melted. Dip each cookie halfway into melted chocolate, letting excess drip off.
- Place on waxed paper and let stand until chocolate is set, at least 2 hours. To quickly set chocolate, refrigerate cookies 15 minutes. Store between sheets of Reynolds Parchment Paper in tightly covered container at room temperature.

## Nutrition Facts



**PROTEIN 4.5%** **FAT 41.18%** **CARBS 54.32%**

## Properties

Glycemic Index:0.93, Glycemic Load:0.67, Inflammation Score:-2, Nutrition Score:1.6078261039827%

## Nutrients (% of daily need)

Calories: 138.37kcal (6.92%), Fat: 6.38g (9.82%), Saturated Fat: 3.31g (20.66%), Carbohydrates: 18.95g (6.32%), Net Carbohydrates: 18.33g (6.66%), Sugar: 11.55g (12.83%), Cholesterol: 4.64mg (1.55%), Sodium: 81.47mg (3.54%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.57g (3.14%), Vitamin A: 250.47IU (5.01%), Calcium: 32.26mg (3.23%), Potassium: 104.74mg (2.99%), Vitamin E: 0.42mg (2.77%), Fiber: 0.62g (2.49%), Zinc: 0.36mg (2.42%), Vitamin B2: 0.03mg (1.83%), Phosphorus: 17.64mg (1.76%), Iron: 0.29mg (1.61%), Copper: 0.03mg (1.53%), Selenium:

0.95µg (1.36%), Folate: 5.18µg (1.3%), Vitamin B1: 0.02mg (1.28%), Vitamin B3: 0.25mg (1.25%), Magnesium: 4.8mg (1.2%), Manganese: 0.02mg (1.1%), Vitamin B5: 0.11mg (1.11%)