

Delicious Christmas Cookies

READY IN



25 min.

SERVINGS



54

CALORIES



102 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 0.5 cup butter softened
- 2 cups m&m candies green red
- 0.5 cup flour all-purpose
- 1.5 cups graham cracker crumbs
- 1.5 cups coconut sweetened flaked
- 14 ounce condensed milk sweetened canned

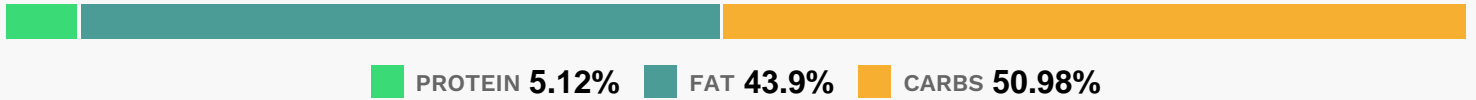
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Preheat oven to 375 degrees F (190 degrees C).
- In a medium bowl combine graham cracker crumbs, flour and baking powder.
- In a separate, large bowl combine condensed milk and butter; beat until smooth. Stir in graham cracker mixture, mixing well. Stir in coconut and chocolates.
- Drop by rounded teaspoonfuls onto ungreased cookie sheets.
- Bake in preheated oven for 7 to 9 minutes, or until lightly browned. Allow cookies to cool on baking sheet for 1 minute before removing to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:6.52, Glycemic Load:4.37, Inflammation Score:-1, Nutrition Score:1.2865217422014%

Nutrients (% of daily need)

Calories: 102.29kcal (5.11%), Fat: 5.05g (7.77%), Saturated Fat: 3.26g (20.37%), Carbohydrates: 13.19g (4.4%), Net Carbohydrates: 12.64g (4.6%), Sugar: 10.23g (11.36%), Cholesterol: 8.17mg (2.72%), Sodium: 65.92mg (2.87%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.32g (2.65%), Calcium: 41.3mg (4.13%), Phosphorus: 30.67mg (3.07%), Selenium: 1.88µg (2.69%), Vitamin B2: 0.04mg (2.53%), Fiber: 0.55g (2.21%), Vitamin A: 89.41IU (1.79%), Iron: 0.31mg (1.73%), Manganese: 0.03mg (1.55%), Vitamin B1: 0.02mg (1.43%), Magnesium: 4.83mg (1.21%), Potassium: 41.69mg (1.19%), Folate: 4.13µg (1.03%)