



Double-Chocolate Caramel-Coffee Cups

READY IN



70 min.

SERVINGS



36

CALORIES



135 kcal

BEVERAGE

DRINK

Ingredients

- 1 teaspoon espresso powder instant
- 1 tablespoon water
- 17.5 oz basic cookie mix chunk
- 3 tablespoons vegetable oil
- 1 eggs
- 16 oz vanilla frosting
- 2 tablespoons pear liqueur
- 0.5 cup marshmallow creme
- 2 tablespoons mrs richardson's butterscotch caramel sauce

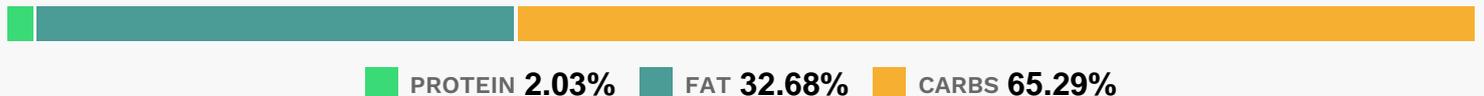
Equipment

- bowl
- frying pan
- oven
- wooden spoon
- muffin liners

Directions

- Heat oven to 375°F. Spray 36 miniature muffin cups with cooking spray, or line with paper baking cups. In large bowl, dissolve espresso granules in water.
- Add cookie mix, oil and egg; stir until soft dough forms. Shape dough into 36 (1-inch) balls; place in muffin cups.
- Bake 8 to 9 minutes or until set. Immediately make indentation in center of each cookie with end of wooden spoon to form a cup. Cool 30 minutes.
- Remove from pan.
- In small bowl, stir frosting and liqueur until well blended. Gently stir in marshmallow creme. Spoon frosting mixture evenly into each cookie cup. Store covered in refrigerator. Before serving, use fork to drizzle each cookie cup with caramel topping.

Nutrition Facts



Properties

Glycemic Index:1.19, Glycemic Load:3.68, Inflammation Score:0, Nutrition Score:0.62739129809906%

Nutrients (% of daily need)

Calories: 135.33kcal (6.77%), Fat: 4.79g (7.37%), Saturated Fat: 0.79g (4.94%), Carbohydrates: 21.53g (7.18%), Net Carbohydrates: 21.18g (7.7%), Sugar: 16.48g (18.32%), Cholesterol: 4.55mg (1.52%), Sodium: 43.21mg (1.88%), Alcohol: 0.33g (100%), Alcohol %: 1.28% (100%), Protein: 0.67g (1.34%), Vitamin K: 3.73µg (3.55%), Vitamin B2: 0.05mg (2.8%), Vitamin E: 0.3mg (1.99%), Fiber: 0.35g (1.4%)