



Easy Chocolate Crackled Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



48

CALORIES



77 kcal

DESSERT

Ingredients

- 18.3 ounce duncan hines devil's food cake
- 0.5 cup butter flavor shortening flavored
- 1 cup powdered sugar
- 2 eggs
- 1 tablespoon water

Equipment

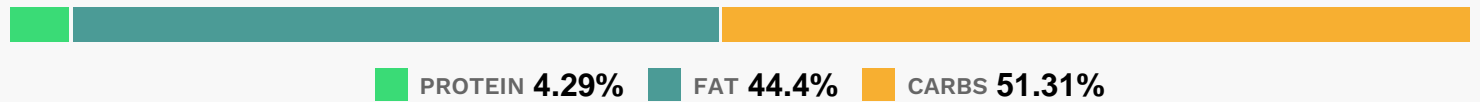
- bowl
- baking sheet

oven

Directions

- Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.
- In a medium bowl, beat together the shortening, water, and eggs.
- Add the cake mix, and mix until smooth.
- Roll the dough into walnut sized balls, and roll the balls in the confectioners' sugar.
- Place cookies 2 inches apart on the prepared cookie sheets.
- Bake for 10 minutes in the preheated oven. These are best served the same day, as the confectioners' sugar becomes absorbed by the cookie giving it a pasty look. This can be fixed by dusting the cookies with sugar again.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.2513043530609%

Nutrients (% of daily need)

Calories: 77.36kcal (3.87%), Fat: 3.99g (6.14%), Saturated Fat: 0.94g (5.89%), Carbohydrates: 10.38g (3.46%), Net Carbohydrates: 10.12g (3.68%), Sugar: 6.58g (7.31%), Cholesterol: 6.82mg (2.27%), Sodium: 91.68mg (3.99%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.87g (1.73%), Phosphorus: 32.73mg (3.27%), Iron: 0.52mg (2.89%), Selenium: 1.91µg (2.73%), Copper: 0.04mg (2.23%), Folate: 7.54µg (1.89%), Vitamin E: 0.27mg (1.8%), Calcium: 17.25mg (1.73%), Vitamin B2: 0.03mg (1.54%), Vitamin K: 1.55µg (1.48%), Magnesium: 5.29mg (1.32%), Vitamin B1: 0.02mg (1.3%), Manganese: 0.02mg (1.23%), Potassium: 38.15mg (1.09%), Fiber: 0.26g (1.03%)