



Easy Dulce de Leche Sandwich Cookies

READY IN



85 min.

SERVINGS



16

CALORIES



263 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 1 teaspoon apple pie spice
- ☐ 0.3 cup butter softened
- ☐ 1 eggs
- ☐ 13.4 oz condensed milk sweetened canned (caramelized condensed milk)
- ☐ 0.5 cup peanuts unsalted chopped

Equipment

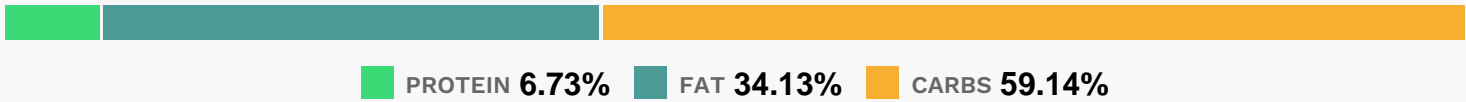
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ cookie cutter

Directions

- ☐ In large bowl, stir cookie mix, apple pie spice, butter and egg until soft dough forms. Cover; refrigerate 30 minutes.
- ☐ Heat oven to 375°F. On lightly floured surface, roll dough to 1/4-inch thickness.
- ☐ Cut with floured 2-inch round cookie cutter. On ungreased cookie sheets, place cutouts 2 inches apart.
- ☐ Bake 7 to 9 minutes or until set. Cool 5 minutes.
- ☐ Remove from cookie sheets to cooling rack; cool completely.
- ☐ For each sandwich cookie, spread about 2 teaspoons dulce de leche on bottom of 1 cookie, spreading to edge. Top with second cookie, bottom side down. Gently squeeze until filling oozes out a little around sides.
- ☐ Roll edges of cookies in peanuts.

Nutrition Facts



Properties

Glycemic Index:6.94, Glycemic Load:7.88, Inflammation Score:-2, Nutrition Score:3.354782625385%

Nutrients (% of daily need)

Calories: 263.09kcal (13.15%), Fat: 10.12g (15.57%), Saturated Fat: 4.18g (26.13%), Carbohydrates: 39.45g (13.15%), Net Carbohydrates: 39.05g (14.2%), Sugar: 27.55g (30.61%), Cholesterol: 28.47mg (9.49%), Sodium: 153.39mg (6.67%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.49g (8.98%), Phosphorus: 83.36mg (8.34%), Vitamin B2: 0.13mg (7.8%), Calcium: 73.6mg (7.36%), Selenium: 4.84µg (6.92%), Manganese: 0.12mg (5.85%), Vitamin B3: 0.84mg (4.19%), Vitamin A: 196.75IU (3.94%), Magnesium: 14.89mg (3.72%), Potassium: 122.77mg (3.51%), Folate: 13.46µg (3.37%), Vitamin B1: 0.05mg (3.23%), Vitamin B5: 0.29mg (2.89%), Vitamin E: 0.4mg (2.69%), Zinc: 0.39mg (2.62%), Vitamin B12: 0.14µg (2.28%), Vitamin B6: 0.04mg (1.93%), Iron: 0.3mg (1.68%), Fiber: 0.4g (1.61%), Copper: 0.03mg (1.28%)