



Easy Pudding Cookies

READY IN



27 min.

SERVINGS



27

CALORIES



168 kcal

DESSERT

Ingredients

- 4 oz baker's chocolate white chopped (6 oz.)
- 1 tsp baking soda
- 1 cup brown sugar packed
- 1 cup butter softened
- 2 eggs
- 2 cups flour
- 3.9 oz jell-o chocolate flavor pudding instant

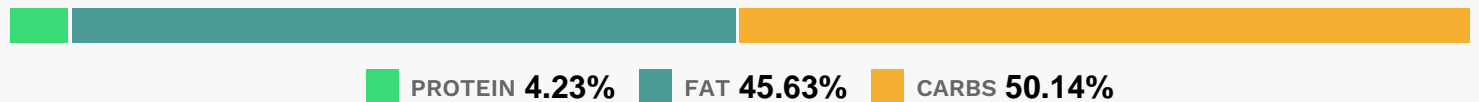
Equipment

- bowl
- baking sheet
- oven
- blender

Directions

- Heat oven to 350F.
- Combine flour and baking soda. Beat butter and sugar in large bowl with mixer until light and fluffy.
- Add dry pudding mix; beat until blended.
- Add eggs; mix well. Gradually add flour mixture, mixing well after each addition. Stir in chocolate.
- Drop tablespoons of dough, 2 inches apart, onto baking sheets.
- Bake 10 to 12 min. or until edges of cookies are lightly browned. Cool 1 min. on baking sheets.
- Remove to wire racks; cool completely.

Nutrition Facts



Properties

Glycemic Index:5.37, Glycemic Load:6.85, Inflammation Score:-3, Nutrition Score:2.4739130484345%

Nutrients (% of daily need)

Calories: 167.89kcal (8.39%), Fat: 8.59g (13.22%), Saturated Fat: 2.37g (14.81%), Carbohydrates: 21.24g (7.08%), Net Carbohydrates: 20.84g (7.58%), Sugar: 13.2g (14.66%), Cholesterol: 13.01mg (4.34%), Sodium: 195.29mg (8.49%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.79g (3.59%), Selenium: 4.53µg (6.47%), Vitamin A: 319.59IU (6.39%), Vitamin B1: 0.08mg (5.19%), Folate: 19.06µg (4.76%), Vitamin B2: 0.08mg (4.58%), Manganese: 0.08mg (4.23%), Iron: 0.61mg (3.37%), Vitamin B3: 0.6mg (3%), Phosphorus: 29.05mg (2.91%), Vitamin E: 0.34mg (2.29%), Calcium: 21.35mg (2.13%), Copper: 0.04mg (1.83%), Fiber: 0.41g (1.62%), Magnesium: 5.76mg (1.44%), Potassium: 50.45mg (1.44%), Vitamin B5: 0.13mg (1.35%), Zinc: 0.17mg (1.11%), Vitamin B12: 0.06µg (1.02%)