



Fiesta Fudge Cookies

READY IN



60 min.

SERVINGS



60

CALORIES



219 kcal

DESSERT

Ingredients

- 0.3 cup butter
- 6 oz baker's chocolate unsweetened
- 14 oz condensed milk sweetened canned (not evaporated)
- 17.5 oz sugar cookie mix
- 1 teaspoon ground cinnamon
- 60 chocolate white

Equipment

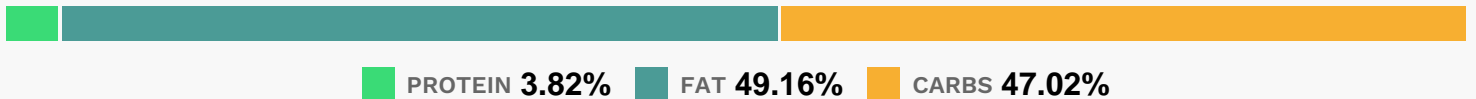
- bowl

- baking sheet
- oven
- microwave

Directions

- Heat oven to 350°F. In large microwavable bowl, microwave butter and chocolate on High 1 minute. Stir; microwave on High 1 minute longer or until butter is melted and chocolate can be stirred smooth.
- Stir condensed milk into chocolate mixture. Stir in cookie mix and cinnamon until well blended.
- Using 1 level tablespoonful of dough for each cookie, shape into 60 balls.
- Place 2 inches apart on ungreased cookie sheets.
- Bake 6 to 7 minutes or until edges lose their shiny look (do not overbake). Immediately press 1 candy into center of each cookie. Cool cookies on cookie sheet 5 minutes; remove from cookie sheets. To get candy to spread slightly on top of cookie, tap edge of each cookie lightly. Cool completely. Store covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:1.81, Glycemic Load:8.74, Inflammation Score:-2, Nutrition Score:3.88956520544445%

Flavonoids

Catechin: 1.82mg, Catechin: 1.82mg, Catechin: 1.82mg, Catechin: 1.82mg Epicatechin: 4.02mg, Epicatechin: 4.02mg, Epicatechin: 4.02mg, Epicatechin: 4.02mg

Nutrients (% of daily need)

Calories: 219.03kcal (10.95%), Fat: 13.1g (20.15%), Saturated Fat: 7.11g (44.46%), Carbohydrates: 28.18g (9.39%), Net Carbohydrates: 26.15g (9.51%), Sugar: 21.88g (24.31%), Cholesterol: 2.25mg (0.75%), Sodium: 49.08mg (2.13%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 20.75mg (6.92%), Protein: 2.29g (4.58%), Manganese: 0.26mg (13.13%), Copper: 0.25mg (12.67%), Magnesium: 42.69mg (10.67%), Fiber: 2.03g (8.11%), Iron: 1.31mg (7.28%), Phosphorus: 69.55mg (6.95%), Vitamin B2: 0.1mg (5.93%), Zinc: 0.76mg (5.04%), Potassium: 129.94mg (3.71%), Calcium: 29.08mg (2.91%), Selenium: 1.99µg (2.85%), Vitamin K: 2.09µg (1.99%), Vitamin B1: 0.02mg (1.39%), Vitamin B3: 0.27mg (1.37%), Vitamin A: 62.87IU (1.26%)