



## Fudge and Marshmallow-Topped Cocoa Cookies (Cookie Mix)

 Popular

READY IN



75 min.

SERVINGS



36

CALORIES



144 kcal

DESSERT

### Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 1 serving eggs for on cookie mix pouch
- ☐ 2 tablespoons cocoa powder unsweetened
- ☐ 2 tablespoons grands flaky refrigerator biscuits for pressing out cookie dough
- ☐ 36 large marshmallows
- ☐ 1 cup sugar
- ☐ 0.3 cup butter

- ☐ 0.3 cup milk
- ☐ 6 ounces semi chocolate chips
- ☐ 1 tablespoons water

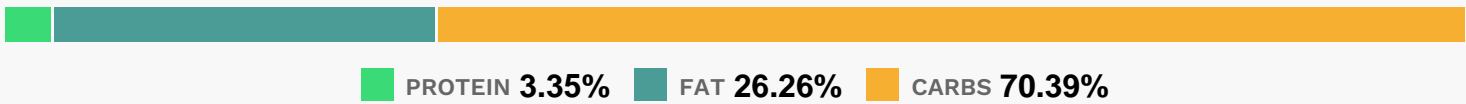
## Equipment

- ☐ baking sheet
- ☐ sauce pan
- ☐ oven

## Directions

- ☐ Make cookie dough as directed on package, adding cocoa.
- ☐ Drop dough with by tablespoonfuls about 2 inches apart on ungreased cookie sheet. Flatten each cookie to 1/4-inch with a greased bottomed glass, dipped in 2 tablespoons sugar.
- ☐ Bake at 375°F 7 to 9 minutes. Immediately top each cookie with 1 marshmallow. Return to oven; bake 2 minutes longer until marshmallow is soft. Lightly press each marshmallow to flatten. Cool; place cookies on cooling racks. Cool completely.
- ☐ Heat in saucepan,1 cup sugar sugar, 1/4 cup butter and milk over medium-high heat, stirring occasionally, until mixture boils. Boil 1 minute.
- ☐ Remove from heat; cool 5 minutes. Stir in chocolate chips until melted. Sstir in water until frosting is smooth and spreadable. (Frosting sets up quickly, so thin as necessary with additional water).
- ☐ Swirl 1 tablespoon frosting on top of each cookie. Top with candy sprinkles.
- ☐ Let stand until frosting is set.

## Nutrition Facts



## Properties

Glycemic Index:6.46, Glycemic Load:7.68, Inflammation Score:-1, Nutrition Score:1.2656521732393%

## Flavonoids

Catechin: 0.18mg, Catechin: 0.18mg, Catechin: 0.18mg, Catechin: 0.18mg Epicatechin: 0.55mg, Epicatechin: 0.55mg, Epicatechin: 0.55mg, Epicatechin: 0.55mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

**Nutrients (% of daily need)**

Calories: 144.11kcal (7.21%), Fat: 4.28g (6.58%), Saturated Fat: 1.47g (9.17%), Carbohydrates: 25.8g (8.6%), Net Carbohydrates: 25.3g (9.2%), Sugar: 17.97g (19.97%), Cholesterol: 5.03mg (1.68%), Sodium: 65.72mg (2.86%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 4.7mg (1.57%), Protein: 1.23g (2.46%), Copper: 0.08mg (3.92%), Manganese: 0.08mg (3.9%), Magnesium: 10.36mg (2.59%), Iron: 0.45mg (2.51%), Phosphorus: 19.92mg (1.99%), Fiber: 0.5g (1.99%), Selenium: 1.05µg (1.5%), Vitamin A: 68.8IU (1.38%), Vitamin B2: 0.02mg (1.17%), Zinc: 0.17mg (1.16%), Potassium: 37.09mg (1.06%)