



Fudge-Mallow Topped Cookies

READY IN



75 min.

SERVINGS



36

CALORIES



159 kcal

DESSERT

Ingredients

- ☐ 0.8 cup sugar
- ☐ 0.8 cup butter softened
- ☐ 0.5 teaspoon vanilla
- ☐ 1 eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 2 tablespoons cocoa powder unsweetened
- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 teaspoon salt
- ☐ 2 tablespoons sugar

- ☐ 36 large marshmallows
- ☐ 1 serving sprinkles
- ☐ 1 cup sugar
- ☐ 0.3 cup butter
- ☐ 0.3 cup milk
- ☐ 6 ounces semi chocolate chips (1 cup)
- ☐ 1 tablespoons water

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

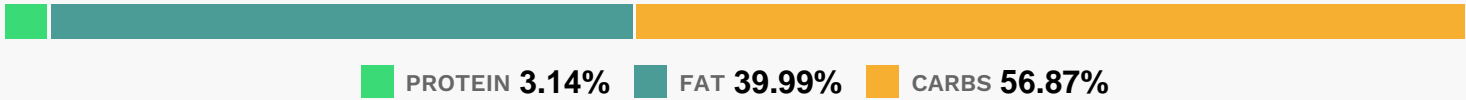
Directions

- ☐ Heat oven to 375°F. In large bowl, beat 3/4 cup sugar, 3/4 cup butter, the vanilla and egg with electric mixer on medium speed, or mix with spoon. Stir in flour, cocoa, baking soda and salt.
- ☐ Shape dough by slightly rounded teaspoonfuls into 3/4-inch balls.
- ☐ Place about 2 inches apart on ungreased cookie sheet. Flatten to 1/4-inch thickness with greased bottom of glass dipped in 2 tablespoons sugar.
- ☐ Bake 8 to 10 minutes or until cookies are set. Immediately top each cookie with 1 marshmallow. Return to oven; bake 2 minutes longer or until marshmallows are softened. Lightly press each marshmallow to flatten slightly.
- ☐ Remove from cookie sheet to wire rack; cool 15 minutes.
- ☐ Meanwhile, in 1-quart saucepan, heat 1 cup sugar sugar, 1/4 cup butter and the 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. Slowly stir in enough water until frosting is smooth and spreadable. Frosting sets up quickly, so thin as necessary

with additional water.

- ☐ Swirl about 1 tablespoon Fudge Frosting on top of each cookie. Top with candy sprinkles.
- ☐ Let stand until frosting is set.

Nutrition Facts



Properties

Glycemic Index:10.66, Glycemic Load:13.6, Inflammation Score:-2, Nutrition Score:2.0547826181611%

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: 158.64kcal (7.93%), Fat: 7.21g (11.09%), Saturated Fat: 2.21g (13.82%), Carbohydrates: 23.06g (7.69%), Net Carbohydrates: 22.43g (8.16%), Sugar: 16.5g (18.33%), Cholesterol: 5.03mg (1.68%), Sodium: 99.55mg (4.33%), Alcohol: 0.02g (100%), Alcohol %: 0.06% (100%), Caffeine: 4.7mg (1.57%), Protein: 1.27g (2.55%), Manganese: 0.11mg (5.52%), Vitamin A: 237.26IU (4.75%), Copper: 0.09mg (4.28%), Selenium: 2.79µg (3.99%), Iron: 0.62mg (3.45%), Vitamin B1: 0.04mg (2.98%), Magnesium: 11.54mg (2.88%), Phosphorus: 26.09mg (2.61%), Folate: 10.33µg (2.58%), Fiber: 0.63g (2.51%), Vitamin B2: 0.04mg (2.42%), Vitamin B3: 0.36mg (1.81%), Vitamin E: 0.24mg (1.6%), Zinc: 0.21mg (1.38%), Potassium: 44.11mg (1.26%)