



Giant Polka Dot Cookies

 Dairy Free

READY IN



50 min.

SERVINGS



28

CALORIES



336 kcal

DESSERT

Ingredients

- ☐ 1.5 cups brown sugar packed
- ☐ 1 cup granulated sugar
- ☐ 1 cup butter softened
- ☐ 1 cup shortening
- ☐ 2 teaspoons vanilla
- ☐ 2 eggs
- ☐ 3.8 cups flour all-purpose
- ☐ 2 teaspoons baking soda

- ☐ 1 teaspoon salt
- ☐ 2 cups m&m candies

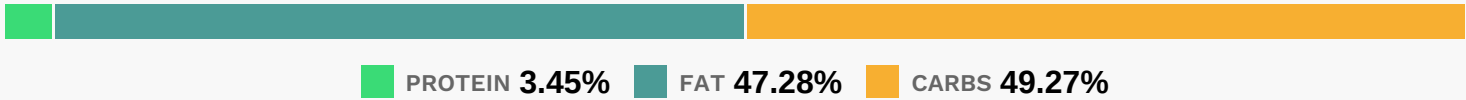
Equipment

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

Directions

- ☐ Heat oven to 350°F. In large bowl, beat sugars, butter, shortening, vanilla and eggs with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, baking soda and salt. Stir in candies.
- ☐ Drop dough by 1/4 cupfuls about 3 inches apart onto ungreased large cookie sheet.
- ☐ Bake 12 to 16 minutes or until light golden brown. Cool 3 minutes; remove from cookie sheet to wire rack.

Nutrition Facts



Properties

Glycemic Index:5.18, Glycemic Load:14.23, Inflammation Score:-3, Nutrition Score:3.6717391519443%

Nutrients (% of daily need)

Calories: 336.14kcal (16.81%), Fat: 17.8g (27.39%), Saturated Fat: 5.46g (34.11%), Carbohydrates: 41.75g (13.92%), Net Carbohydrates: 40.89g (14.87%), Sugar: 27.95g (31.05%), Cholesterol: 13.92mg (4.64%), Sodium: 256.27mg (11.14%), Alcohol: 0.1g (100%), Alcohol %: 0.18% (100%), Protein: 2.92g (5.85%), Selenium: 6.83µg (9.75%), Vitamin B1: 0.14mg (9%), Folate: 32.31µg (8.08%), Vitamin A: 340.24IU (6.8%), Manganese: 0.12mg (6.19%), Iron: 1.11mg (6.16%), Vitamin B2: 0.1mg (5.98%), Vitamin B3: 1.01mg (5.03%), Vitamin E: 0.74mg (4.95%), Vitamin K: 3.95µg (3.77%), Fiber: 0.85g (3.41%), Calcium: 33.95mg (3.39%), Phosphorus: 26.66mg (2.67%), Vitamin B5: 0.19mg (1.94%), Copper: 0.03mg (1.63%), Magnesium: 5.4mg (1.35%), Potassium: 41.91mg (1.2%), Zinc: 0.16mg (1.08%)