



Gluten-Free Easy Monster Cookies

 Popular

READY IN



40 min.

SERVINGS



24

CALORIES



176 kcal

DESSERT

Ingredients

- 0.5 cup butter softened
- 1 box chocolate chip cookie mix gluten free
- 0.5 cup rice chex
- 1 eggs
- 0.8 cup chocolate
- 0.5 cup peanut butter

Equipment

- bowl

baking sheet

oven

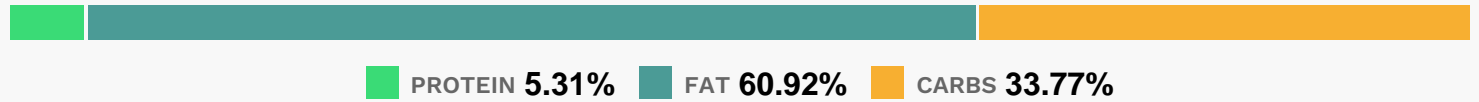
Directions

Heat oven to 350F. In large bowl, stir butter, peanut butter and egg until blended. Stir in cookie mix until soft dough forms. Stir in candies and cereal, breaking cereal apart as dough is stirred.

Onto ungreased cookie sheets, drop dough by rounded tablespoonfuls about 3 inches apart.

Bake 11 to 13 minutes or until edges are light golden brown. Cool at least 2 minutes; remove from cookie sheets. Cool completely before storing in airtight container.

Nutrition Facts



Properties

Glycemic Index:6.47, Glycemic Load:6.26, Inflammation Score:-2, Nutrition Score:2.8213043407254%

Nutrients (% of daily need)

Calories: 175.58kcal (8.78%), Fat: 12.33g (18.97%), Saturated Fat: 5.6g (35.02%), Carbohydrates: 15.38g (5.13%), Net Carbohydrates: 14.38g (5.23%), Sugar: 8.4g (9.34%), Cholesterol: 18.21mg (6.07%), Sodium: 116.54mg (5.07%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.61mg (1.2%), Protein: 2.42g (4.84%), Manganese: 0.13mg (6.32%), Vitamin B3: 1.17mg (5.83%), Magnesium: 20.81mg (5.2%), Folate: 20.23µg (5.06%), Vitamin B1: 0.07mg (4.53%), Vitamin E: 0.63mg (4.23%), Vitamin B2: 0.07mg (4.12%), Fiber: 1g (4%), Phosphorus: 39.37mg (3.94%), Iron: 0.65mg (3.6%), Copper: 0.06mg (2.84%), Vitamin A: 138.5IU (2.77%), Zinc: 0.4mg (2.68%), Potassium: 78.8mg (2.25%), Vitamin B6: 0.04mg (1.99%), Selenium: 1.09µg (1.56%), Vitamin B5: 0.1mg (1.02%)