



Gluten-Free Tuesday: No-Bake Chocolate Orange Cookies



Gluten Free



Dairy Free



Low Fod Map

READY IN



30 min.

SERVINGS



36

CALORIES



106 kcal

Ingredients

- ☐ 1 pound candy coating disks dark gluten-free white (milk, , or)
- ☐ 0.3 teaspoon orange extract pure
- ☐ 36 shortbread cookies gluten-free

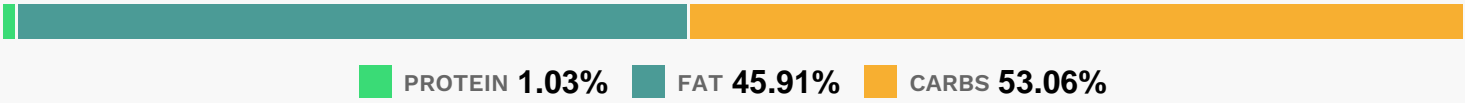
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ microwave

Directions

- ☐ Place confectionery coatings in microwave-safe bowl.
- ☐ Heat on highfor 30 seconds.
- ☐ Remove bowl from microwave and stir. (This disperses hot-spots and prevents the coatings from burning.) Repeat,removing coatings from microwave every 30 seconds to stir, untilconfectionery coatings melt and no lumps remain.
- ☐ Add orange oil. Stir to combine. Taste. The coatings should taste of orange. If the flavor is light, add more orange oil.
- ☐ One at a time, dip cookies into candy coating. Using a fork, tap dipped cookie against the side of the bowl to remove excess melted candy.
- ☐ Place dipped cookie onto prepared baking sheet. Repeat. Allow candy to set. If desired, drizzle melted candy coating from a fork over cookies for a drizzle design. Store cookies in an airtight container.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:1, Nutrition Score:0.045217389645784%

Nutrients (% of daily need)

Calories: 105.65kcal (5.28%), Fat: 5.16g (7.93%), Saturated Fat: 4.64g (28.98%), Carbohydrates: 13.41g (4.47%), Net Carbohydrates: 13.15g (4.78%), Sugar: 10.81g (12.02%), Cholesterol: 5.18mg (1.73%), Sodium: 24.39mg (1.06%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.26g (0.52%), Fiber: 0.26g (1.04%)