



## Halloween Marshmallow-Topped Cocoa Cookies

 Dairy Free

READY IN



48 min.

SERVINGS



36

CALORIES



120 kcal

DESSERT

### Ingredients

- 1 cup butter softened (margarine )
- 1 eggs
- 36 ghostmallows marshmallows jet-puffed
- 1 lb sugar cookie mix
- 2 Tbsp cocoa powder unsweetened

### Equipment

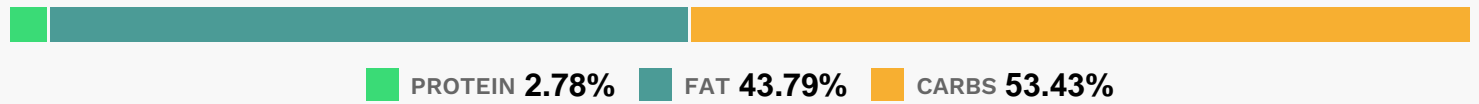
- baking sheet

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  $\frac{1}{2}$ -inch with a greased bottomed glass.
- BAKE at 375F for 7 to 9 minutes. Immediately top each cookie with 1 marshmallow. Return to oven; bake 2 minutes longer until marshmallow is soft.
- Place cookies on cooling racks to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:1.68, Glycemic Load:3.44, Inflammation Score:-2, Nutrition Score:0.64304347004256%

## Flavonoids

Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg Epicatechin: 0.59mg, Epicatechin: 0.59mg, Epicatechin: 0.59mg, Epicatechin: 0.59mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

## Nutrients (% of daily need)

Calories: 119.53kcal (5.98%), Fat: 5.93g (9.12%), Saturated Fat: 1.12g (7%), Carbohydrates: 16.27g (5.42%), Net Carbohydrates: 16.16g (5.88%), Sugar: 9.89g (10.99%), Cholesterol: 4.55mg (1.52%), Sodium: 102.86mg (4.47%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.85g (1.69%), Vitamin A: 232.15IU (4.64%), Vitamin E: 0.21mg (1.39%)