



## Hidden Treasure Cookies

READY IN



105 min.

SERVINGS



48

CALORIES



80 kcal

DESSERT

### Ingredients

- ☐ 0.5 cup powdered sugar
- ☐ 1 cup butter softened
- ☐ 1 teaspoon vanilla
- ☐ 2.3 cups flour all-purpose
- ☐ 0.5 cup nuts finely chopped
- ☐ 0.3 teaspoon salt
- ☐ 12 individually wrapped caramels cut into 4 pieces
- ☐ 1 serving powdered sugar

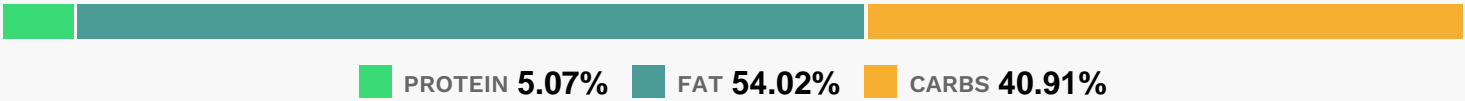
# Equipment

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

# Directions

- ☐ Heat oven to 400°F. In large bowl, mix 1/2 cup powdered sugar, the butter and vanilla. Stir in flour, nuts and salt until dough holds together.
- ☐ Mold portions of dough around pieces of caramels to form 1-inch balls. On ungreased cookie sheet, place balls about 1 inch apart.
- ☐ Bake 10 to 12 minutes or until set but not brown. In small bowl, place additional powdered sugar.
- ☐ Roll cookies in powdered sugar while warm. Cool completely on wire rack, about 30 minutes.
- ☐ Roll in powdered sugar again.

# Nutrition Facts



# Properties

Glycemic Index:3.53, Glycemic Load:4.56, Inflammation Score:-2, Nutrition Score:1.416086965686%

# Nutrients (% of daily need)

Calories: 79.54kcal (3.98%), Fat: 4.84g (7.44%), Saturated Fat: 0.96g (6.03%), Carbohydrates: 8.24g (2.75%), Net Carbohydrates: 7.95g (2.89%), Sugar: 3.05g (3.39%), Cholesterol: 0.17mg (0.06%), Sodium: 63.17mg (2.75%), Alcohol: 0.03g (100%), Alcohol %: 0.23% (100%), Protein: 1.02g (2.04%), Manganese: 0.07mg (3.48%), Vitamin B1: 0.05mg (3.47%), Vitamin A: 170.44IU (3.41%), Selenium: 2.04µg (2.91%), Folate: 11.62µg (2.9%), Vitamin B2: 0.04mg (2.38%), Vitamin B3: 0.42mg (2.11%), Iron: 0.33mg (1.84%), Phosphorus: 16.8mg (1.68%), Copper: 0.03mg (1.41%), Magnesium: 5.24mg (1.31%), Fiber: 0.29g (1.17%), Vitamin E: 0.16mg (1.08%)