



Holiday Mini Mint Cookie Cups

READY IN



45 min.

SERVINGS



24

CALORIES



371 kcal

DESSERT

Ingredients

- 1.5 cups butter softened
- 1 pouch basic cookie mix chunk
- 1 eggs
- 24 peppermint candies hard
- 1 teaspoon peppermint extract
- 8 cups powdered sugar
- 24 servings drop natural food coloring green red

Equipment

- bowl
- oven
- hand mixer
- muffin liners
- rolling pin
- muffin tray

Directions

- Heat oven to 350F. Generously grease 24 mini muffin cups with shortening or cooking spray. Generously sprinkle with unsweetened cocoa powder or flour; tap off any excess.
- In medium bowl, stir together cookie mix, 1/2 cup of the butter and the egg until dough forms.
- Roll dough into 1-inch balls; place each ball in mini muffin cup.
- Bake 11 to 13 minutes or until set.
- Remove muffin pan from oven. With rounded handle of wooden rolling pin, press small indentation into each cookie to form cup. Cool completely before removing from muffin cups.
- Meanwhile, in large bowl, beat powdered sugar, remaining 1 cup butter and the peppermint extract with electric mixer on medium-high speed until well combined.
- Place half of frosting in each of 2 separate bowls; tint 1 red and other green with food color. Spoon each frosting into separate disposable plastic decorating bag. Pinch tip of each bag together; snip about 1 inch up. Slide both bags into third decorating bag fitted with large star tip.
- Pipe frosting into each cookie cup.
- Garnish each with peppermint candy.

Nutrition Facts



PROTEIN 1.18% FAT 33.75% CARBS 65.07%

Properties

Glycemic Index:5, Glycemic Load:3.32, Inflammation Score:-2, Nutrition Score:0.93391303750484%

Nutrients (% of daily need)

Calories: 370.58kcal (18.53%), Fat: 13.93g (21.43%), Saturated Fat: 7.66g (47.86%), Carbohydrates: 60.42g (20.14%), Net Carbohydrates: 59.89g (21.78%), Sugar: 52.27g (58.08%), Cholesterol: 37.32mg (12.44%), Sodium: 116.34mg (5.06%), Alcohol: 0.06g (100%), Alcohol %: 0.09% (100%), Protein: 1.1g (2.2%), Vitamin A: 364.45IU (7.29%), Vitamin E: 0.35mg (2.32%), Fiber: 0.52g (2.1%), Vitamin B2: 0.03mg (1.57%), Selenium: 0.94µg (1.35%)