



Hot Chocolate Cookies

 Popular

READY IN



40 min.

SERVINGS



30

CALORIES



120 kcal

Ingredients

- 17.5 oz chocolate chip cookie mix
- 0.5 cup butter softened
- 1 eggs
- 2 oz cocoa mix (with marshmallows) hot instant (0.2 oz each)
- 1 serving cocoa powder unsweetened

Equipment

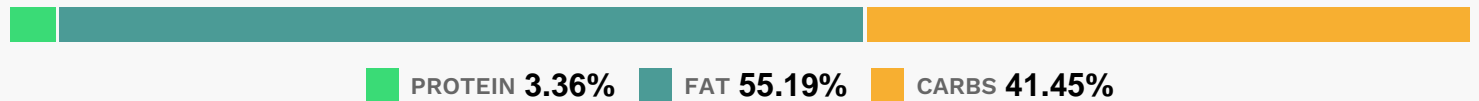
- bowl
- baking sheet
- oven

wire rack

Directions

- Heat oven to 375°F. In large bowl, stir cookie mix, butter, egg, 2 envelopes cocoa mix and 1 envelope marshmallows until stiff dough forms. Drop dough by slightly less than tablespoonfuls 2 inches apart on ungreased cookie sheet. Press marshmallows from remaining envelope on tops of dough.
- Bake 9 to 11 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheet to cooling rack. Cool completely.
- Sprinkle with powdered sugar. Store tightly covered at room temperature up to 1 week, or freeze up to 3 months.

Nutrition Facts



Properties

Glycemic Index:3.29, Glycemic Load:5.22, Inflammation Score:-1, Nutrition Score:1.0339130496849%

Flavonoids

Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg

Nutrients (% of daily need)

Calories: 120.04kcal (6%), Fat: 7.48g (11.51%), Saturated Fat: 3.77g (23.56%), Carbohydrates: 12.65g (4.22%), Net Carbohydrates: 12.09g (4.4%), Sugar: 6.5g (7.22%), Cholesterol: 14.91mg (4.97%), Sodium: 101.85mg (4.43%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.02g (2.05%), Vitamin B1: 0.06mg (3.69%), Folate: 11.89µg (2.97%), Vitamin B2: 0.04mg (2.23%), Fiber: 0.55g (2.2%), Vitamin A: 102.67IU (2.05%), Vitamin B3: 0.33mg (1.67%), Magnesium: 5.88mg (1.47%), Iron: 0.26mg (1.46%), Phosphorus: 12.16mg (1.22%)