



## Inception Cookies (Vegan and Non-Vegan)

READY IN



45 min.

SERVINGS



6

CALORIES



1572 kcal

DESSERT

### Ingredients

- ☐ 0.3 cup apple sauce drained (from 114 grams or)
- ☐ 1 teaspoon baking soda
- ☐ 1 cup brown sugar
- ☐ 2 large eggs
- ☐ 13.5 ounces flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.3 cup brown sugar light
- ☐ 40 grams old fashioned quick
- ☐ 6 oreo cookies

- ☐ 20 oreos
- ☐ 0.3 scant teaspoon salt
- ☐ 0.8 teaspoon salt
- ☐ 2 cups semi chocolate chips dark miniature
- ☐ 8 ounces butter unsalted room temperature (two sticks)
- ☐ 1 teaspoon vanilla
- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup vegan approved chocolate chips

## Equipment

- ☐ bowl
- ☐ paper towels
- ☐ oven
- ☐ mixing bowl
- ☐ aluminum foil
- ☐ muffin liners
- ☐ muffin tray

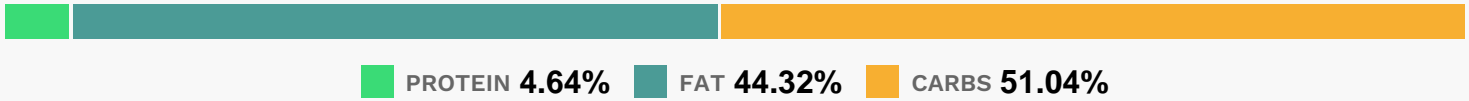
## Directions

- ☐ Drain the applesauce if you haven't already. To do that, just spread ½ cup on a stack of paper towels and let the towels soak up the extra moisture. Set aside. In a mixing bowl, beat the Earth Balance until creamy. Beat in the sugar, brown sugar and vanilla, then beat in the applesauce.
- ☐ Mix the flour, baking soda and salt together in a separate bowl, then add to the batter and stir until mixed. Stir in the oats and chocolate chips. Chill the dough until it's easy enough to handle, then divide it into 6 parts and wrap each part around an Oreo. Spray 6 paper muffin cups with cooking spray or use the foil type and skip the spray.
- ☐ Put the dough wrapped cookies in cups, set the cups in a muffin tin and bake at 350 for 17–20 minutes or until cookies appear set and the edges are nicely browned.
- ☐ Let cool completely. I actually like cooling and chilling briefly before removing the muffin paper. In a mixing bowl, beat the butter until creamy. Beat in the sugar, brown sugar and

vanilla, then beat in the eggs and vanilla, beating only until blended.

- ☐ Mix the flour, baking soda and salt together in a separate bowl, then add to the batter and stir until mixed. Stir in the chocolate chips. Chill the dough until it's easy enough to handle.Spray 20 paper muffin cups with cooking spray or use the foil type and skip the spray.
- ☐ Put the dough wrapped cookies in cups, set the cups in a muffin tin and bake at 350 for 17–20 minutes or until cookies appear set and the edges are nicely browned.
- ☐ Let cool completely.
- ☐ Remove muffin papers.

## Nutrition Facts



## Properties

Glycemic Index:30.85, Glycemic Load:48.39, Inflammation Score:-9, Nutrition Score:32.432173692338%

## Flavonoids

Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg Epicatechin: 0.55mg, Epicatechin: 0.55mg, Epicatechin: 0.55mg, Epicatechin: 0.55mg Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg

## Nutrients (% of daily need)

Calories: 1572.09kcal (78.6%), Fat: 78.55g (120.84%), Saturated Fat: 43.44g (271.52%), Carbohydrates: 203.53g (67.84%), Net Carbohydrates: 192.2g (69.89%), Sugar: 119.69g (132.99%), Cholesterol: 148mg (49.33%), Sodium: 725.55mg (31.55%), Alcohol: 0.46g (100%), Alcohol %: 0.17% (100%), Caffeine: 70.42mg (23.47%), Protein: 18.51g (37.01%), Manganese: 2.12mg (105.85%), Iron: 16.26mg (90.33%), Copper: 1.32mg (66.02%), Selenium: 39.06µg (55.79%), Magnesium: 193.82mg (48.46%), Fiber: 11.33g (45.32%), Vitamin B1: 0.67mg (44.69%), Folate: 160.31µg (40.08%), Phosphorus: 394.12mg (39.41%), Vitamin B2: 0.58mg (34.37%), Vitamin B3: 5.95mg (29.73%), Zinc: 3.43mg (22.89%), Vitamin K: 23µg (21.9%), Potassium: 764.14mg (21.83%), Vitamin A: 1078.03IU (21.56%), Vitamin E: 2.88mg (19.23%), Calcium: 149.7mg (14.97%), Vitamin B5: 1.11mg (11.09%), Vitamin B6: 0.12mg (6.24%), Vitamin D: 0.9µg (6%), Vitamin B12: 0.35µg (5.91%)