



WHATSheATe



Malt Ball and Chocolate Chunk Red Velvet Cookies

♥♥ Popular

READY IN



20 min.

SERVINGS



24

CALORIES



170 kcal

DESSERT

Ingredients

- ☐ 3 tablespoons canola oil
- ☐ 1 cup chocolate chunks
- ☐ 1 large eggs
- ☐ 1 cup coarsely malt balls crushed
- ☐ 1 box velvet cake mix red
- ☐ 1 stick butter unsalted softened

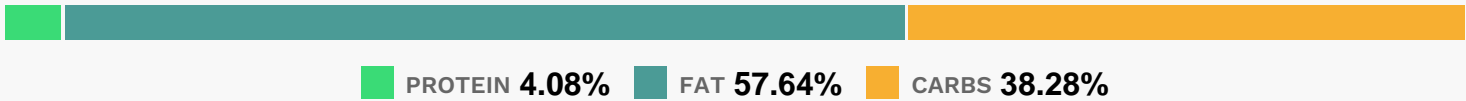
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ mixing bowl
- ☐ stand mixer

Directions

- ☐ Preheat oven to 350 degrees F. and line a large baking sheet with a silpat liner or parchment paper.
- ☐ Place butter, cake mix, egg and vegetable oil in a large mixing bowl or stand mixer.
- ☐ Combine all ingredients until dough forms. Stir in chocolate chunks and malt balls. With a medium cookie scoop place dough onto prepared baking sheet about 1 inch apart.
- ☐ Bake for 10–12 minutes until baked through.
- ☐ Let cool on baking sheet for 10 minutes before transferring. They are great room temperature and REALLY good chilled

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:3.2491304511609%

Nutrients (% of daily need)

Calories: 170.26kcal (8.51%), Fat: 11.29g (17.37%), Saturated Fat: 4.76g (29.75%), Carbohydrates: 16.87g (5.62%), Net Carbohydrates: 15.87g (5.77%), Sugar: 9.5g (10.56%), Cholesterol: 18.3mg (6.1%), Sodium: 152.68mg (6.64%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 8.07mg (2.69%), Protein: 1.8g (3.6%), Copper: 0.16mg (8.13%), Phosphorus: 72.27mg (7.23%), Iron: 1.3mg (7.19%), Manganese: 0.13mg (6.74%), Magnesium: 21.27mg (5.32%), Selenium: 3.51µg (5.02%), Vitamin E: 0.68mg (4.53%), Fiber: 1g (3.99%), Calcium: 33.69mg (3.37%), Folate: 12.28µg (3.07%), Potassium: 103.57mg (2.96%), Vitamin A: 132.99IU (2.66%), Vitamin K: 2.78µg (2.65%), Vitamin B2: 0.04mg (2.55%), Zinc: 0.36mg (2.42%), Vitamin B1: 0.03mg (2.26%), Vitamin B3: 0.35mg (1.75%)