



## Mexican Hot Chocolate Cookies

READY IN



60 min.

SERVINGS



48

CALORIES



84 kcal

DESSERT

### Ingredients

- ☐ 1 serving you will also need: parchment paper
- ☐ 0.3 cup sugar
- ☐ 0.3 teaspoon ground cinnamon
- ☐ 0.5 cup butter
- ☐ 1 liquid malt extract hot
- ☐ 17.5 oz sugar cookie mix
- ☐ 1 eggs
- ☐ 6 oz semisweet chocolate chips miniature

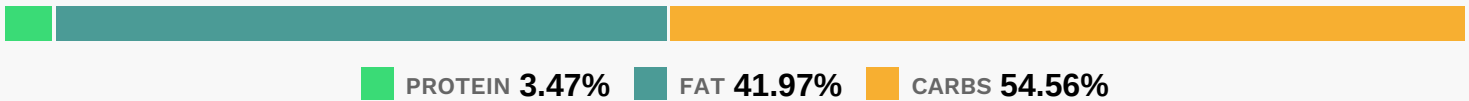
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven

## Directions

- ☐ Heat oven to 375°F. Line cookie sheet with Reynolds Parchment Paper; set aside. In small bowl, mix sugar and cinnamon; set aside.
- ☐ In 1-quart saucepan, melt butter and hot chocolate tablet over low heat, stirring constantly.
- ☐ Place cookie mix in large bowl. Stir in melted butter mixture and egg until soft dough forms. Stir in chocolate chips.
- ☐ Shape dough into 1-inch balls; roll in cinnamon-sugar mixture.
- ☐ Place 2 inches apart on lined cookie sheets.
- ☐ Bake 10 to 12 minutes or until set (do not overbake). Cool 3 minutes; remove from cookie sheets. Store covered at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:1.56, Glycemic Load:0.73, Inflammation Score:-1, Nutrition Score:0.80173912911635%

## Nutrients (% of daily need)

Calories: 83.63kcal (4.18%), Fat: 3.91g (6.02%), Saturated Fat: 1.21g (7.53%), Carbohydrates: 11.44g (3.81%), Net Carbohydrates: 11.15g (4.06%), Sugar: 7.15g (7.94%), Cholesterol: 3.63mg (1.21%), Sodium: 53.7mg (2.33%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.05mg (1.02%), Protein: 0.73g (1.46%), Manganese: 0.05mg (2.46%), Copper: 0.05mg (2.25%), Vitamin A: 91.38IU (1.83%), Magnesium: 6.45mg (1.61%), Iron: 0.28mg (1.55%), Phosphorus: 11.67mg (1.17%), Fiber: 0.29g (1.16%)