



## Mini Cookie Collection

READY IN



90 min.

SERVINGS



100

CALORIES



80 kcal

DESSERT

## Ingredients

- ☐ 100 servings cinnamon
- ☐ 1 cup chocolate miniature for baking (from 10-oz bag)
- ☐ 100 servings sugar
- ☐ 1 pouch sugar cookie mix (1 lb 1.5 oz)
- ☐ 1 package vegetable oil

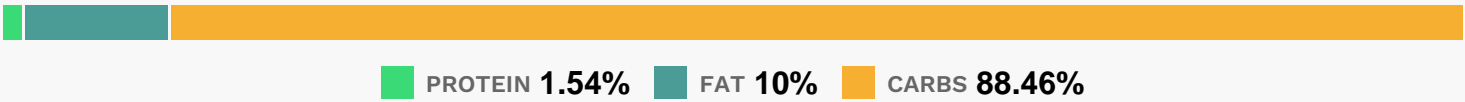
## Equipment

- ☐ baking sheet
- ☐ oven

# Directions

- ☐ Heat oven to 350F. Make pouch of cookie mix as directed on package.
- ☐ Shape dough as directed for each kind of cookie, below.
- ☐ Bake 8 to 10 minutes or until edges are light golden brown. Mini Chocolate Chippers: Make chocolate chip cookie mix as directed. Drop dough by rounded 1/2 teaspoonfuls 1 inch apart on ungreased cookie sheet.
- ☐ Bake as directed, above. Cool 1 minute before removing from cookie sheet. Mini Peanut Blossom Cookies: Make peanut butter cookie mix as directed. Shape dough into 1/2-inch balls; roll in sugar.
- ☐ Place balls 1 inch apart on ungreased cookie sheet.
- ☐ Bake as directed, above. Immediately press miniature chocolate candy drop in top of each cookie. Cool 1 minute before removing from cookie sheet. Snicker-Do-Littles: Make sugar cookie mix as directed. Shape dough into 1/2-inch balls.
- ☐ Mix 3 tablespoons sugar and 1 teaspoon cinnamon.
- ☐ Roll dough balls in sugar mixture.
- ☐ Place on ungreased cookie sheet.
- ☐ Bake as directed, above. Cool 1 minute before removing from cookie sheet.

## Nutrition Facts



## Properties

Glycemic Index:1.18, Glycemic Load:8.81, Inflammation Score:-1, Nutrition Score:1.3895652245568%

## Nutrients (% of daily need)

Calories: 79.59kcal (3.98%), Fat: 0.94g (1.45%), Saturated Fat: 0.36g (2.25%), Carbohydrates: 18.69g (6.23%), Net Carbohydrates: 17.53g (6.38%), Sugar: 15.22g (16.91%), Cholesterol: 0mg (0%), Sodium: 14.77mg (0.64%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.33g (0.65%), Manganese: 0.36mg (17.92%), Fiber: 1.16g (4.63%), Calcium: 20.58mg (2.06%), Iron: 0.24mg (1.33%)