



Mini Cookie Pizzas

READY IN



75 min.

SERVINGS



30

CALORIES



489 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 teaspoon double-acting baking powder
- 0.8 cup butter softened
- 4 oz candy coating disks shredded (almond bark)
- 2 lb chocolate frosting
- 1 eggs
- 3.5 cups flour all-purpose
- 4 cups m&m candies assorted
- 0.3 teaspoon salt
- 1 cup shortening

- 2 cups sugar
- 2 teaspoons vanilla

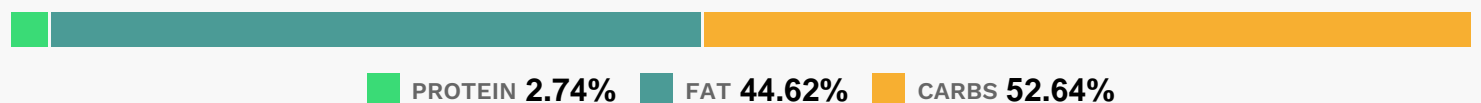
Equipment

- bowl
- baking sheet
- oven
- wire rack
- hand mixer

Directions

- Heat oven to 375F. In large bowl, beat sugar, shortening, butter, vanilla and egg with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt.
- On lightly floured surface, roll half of dough at a time 1/4 inch thick.
- Cut into 3-inch rounds. On ungreased cookie sheet, place rounds 2 inches apart.
- Bake 10 to 12 minutes or until light brown. Cool 1 to 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.
- Spread frosting on cookies. Top with candies.
- Sprinkle with shredded candy coating.

Nutrition Facts



Properties

Glycemic Index:7.9, Glycemic Load:17.39, Inflammation Score:-2, Nutrition Score:4.1004347561494%

Nutrients (% of daily need)

Calories: 489.42kcal (24.47%), Fat: 24.61g (37.86%), Saturated Fat: 9.49g (59.3%), Carbohydrates: 65.32g (21.77%), Net Carbohydrates: 63.91g (23.24%), Sugar: 50.88g (56.53%), Cholesterol: 9.62mg (3.21%), Sodium: 165.13mg (7.18%), Alcohol: 0.09g (100%), Alcohol %: 0.11% (100%), Protein: 3.4g (6.8%), Manganese: 0.17mg (8.68%), Iron: 1.5mg (8.33%), Selenium: 5.72µg (8.17%), Vitamin B1: 0.12mg (8.06%), Vitamin E: 1.09mg (7.27%), Folate: 27.74µg (6.93%), Fiber: 1.41g (5.66%), Vitamin A: 273.34IU (5.47%), Vitamin B2: 0.09mg (5.22%), Calcium: 47.38mg (4.74%),

Phosphorus: 46.79mg (4.68%), Vitamin B3: 0.9mg (4.5%), Copper: 0.08mg (4.18%), Vitamin K: 3.68µg (3.51%),
Magnesium: 9.97mg (2.49%), Potassium: 79.97mg (2.28%), Vitamin B5: 0.15mg (1.46%), Zinc: 0.21mg (1.4%)