



Mint Chocolate Chip Cookies

READY IN



40 min.

SERVINGS



36

CALORIES



148 kcal

DESSERT

Ingredients

- 0.5 cup butter softened
- 1 cup bittersweet chocolate
- 1 cup creme de menthe baking chips
- 1 eggs
- 6 drops drop natural food coloring green
- 0.3 teaspoon peppermint extract
- 1 pouch sugar cookie mix (1 lb 1.5 oz)

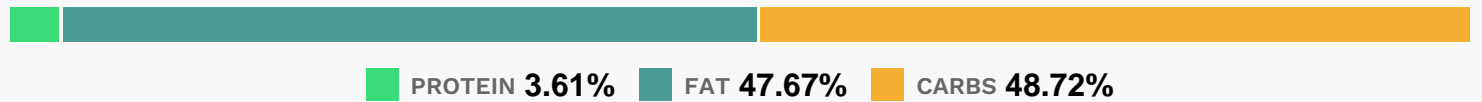
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Heat oven to 350F. In large bowl, stir cookie mix, butter, extract, food color and egg until soft dough forms. Stir in creme de menthe baking chips and chocolate chunks.
- Using small cookie scoop or teaspoon, drop dough 2 inches apart on ungreased cookie sheet.
- Bake 8 to 10 minutes or until set. Cool 3 minutes; remove from cookie sheet to wire rack.
- Serve warm or cool completely. Store tightly covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.142173908084%

Nutrients (% of daily need)

Calories: 147.9kcal (7.39%), Fat: 8g (12.31%), Saturated Fat: 3.99g (24.91%), Carbohydrates: 18.4g (6.13%), Net Carbohydrates: 17.82g (6.48%), Sugar: 12.49g (13.88%), Cholesterol: 4.84mg (1.61%), Sodium: 75.23mg (3.27%), Alcohol: 0.01g (100%), Alcohol %: 0.04% (100%), Caffeine: 4.18mg (1.39%), Protein: 1.36g (2.73%), Manganese: 0.06mg (3.24%), Copper: 0.06mg (3.08%), Vitamin A: 121.81IU (2.44%), Fiber: 0.58g (2.34%), Magnesium: 8.8mg (2.2%), Iron: 0.38mg (2.1%), Phosphorus: 15.79mg (1.58%), Calcium: 12.48mg (1.25%), Selenium: 0.78µg (1.12%)