



Mint-Chocolate Cookies

READY IN



60 min.

SERVINGS



36

CALORIES



82 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 1 pouch chocolate chip cookie mix
- ☐ 1 cup creme de menthe baking chips
- ☐ 1 eggs
- ☐ 1 cup marshmallows miniature
- ☐ 2 tablespoons milk
- ☐ 0.3 cup semisweet chocolate chips miniature
- ☐ 0.3 cup cocoa powder unsweetened

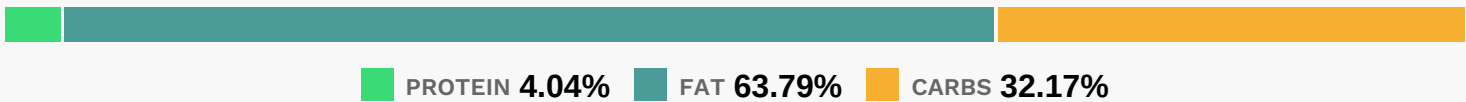
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven

Directions

- ☐ Heat oven to 350F. Line cookie sheets with cooking parchment paper or silicone nonstick baking mat.
- ☐ Stir together Dry
- ☐ Mix from jar with required Wet
- ☐ Mix ingredients until well mixed. Scoop dough about 2 inches apart onto cookie sheets.
- ☐ Bake 11 to 13 minutes.

Nutrition Facts



Properties

Glycemic Index:5.48, Glycemic Load:0.71, Inflammation Score:-1, Nutrition Score:0.92173913639525%

Flavonoids

Catechin: 0.52mg, Catechin: 0.52mg, Catechin: 0.52mg, Catechin: 0.52mg Epicatechin: 1.56mg, Epicatechin: 1.56mg, Epicatechin: 1.56mg, Epicatechin: 1.56mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 81.86kcal (4.09%), Fat: 6.19g (9.52%), Saturated Fat: 4.45g (27.84%), Carbohydrates: 7.02g (2.34%), Net Carbohydrates: 6.4g (2.33%), Sugar: 5.78g (6.42%), Cholesterol: 11.53mg (3.84%), Sodium: 27.78mg (1.21%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.24mg (1.08%), Protein: 0.88g (1.77%), Copper: 0.05mg (2.65%), Manganese: 0.05mg (2.64%), Fiber: 0.62g (2.5%), Magnesium: 7.21mg (1.8%), Vitamin A: 87.56IU (1.75%), Phosphorus: 14.26mg (1.43%), Iron: 0.24mg (1.33%), Calcium: 12.38mg (1.24%)