



Mint Chocolate Truffle Cookies

READY IN



147 min.

SERVINGS



27

CALORIES



132 kcal

DESSERT

Ingredients

- 0.8 cup butter
- 0.5 tsp calumet baking powder
- 0.3 cup candy canes crushed
- 2 eggs
- 1.8 cups flour
- 4 oz baker's semi-sweet chocolate (6 oz.)
- 1 cup sugar

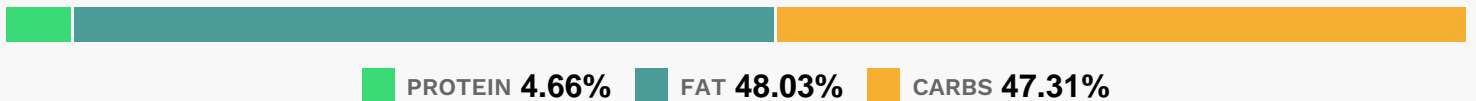
Equipment

- bowl
- baking sheet
- oven
- microwave

Directions

- Microwave chocolate and butter in large microwaveable bowl on HIGH 2 min. or until butter is melted; stir until chocolate is completely melted and mixture is well blended.
- Add sugar; mix well. Beat in eggs, 1 at a time.
- Add combined flour and baking powder; mix well. (Dough will be very soft.) Refrigerate 2 hours.
- Heat oven to 350F.
- Roll heaping teaspoonfuls of dough into 1-inch balls.
- Place, 2 inches apart, on baking sheets sprayed with cooking spray.
- Bake 10 to 12 min. or until tops are set. (Do not overbake.) Immediately sprinkle with crushed candy. Cool 1 min. on baking sheets.
- Remove to wire racks; cool completely.

Nutrition Facts



Properties

Glycemic Index:10.63, Glycemic Load:9.67, Inflammation Score:-2, Nutrition Score:2.3300000092258%

Nutrients (% of daily need)

Calories: 132.25kcal (6.61%), Fat: 7.14g (10.98%), Saturated Fat: 4.28g (26.76%), Carbohydrates: 15.81g (5.27%), Net Carbohydrates: 15.26g (5.55%), Sugar: 8.97g (9.97%), Cholesterol: 25.93mg (8.64%), Sodium: 55.64mg (2.42%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.61mg (1.2%), Protein: 1.56g (3.12%), Selenium: 4.21µg (6.01%), Manganese: 0.11mg (5.61%), Vitamin B1: 0.07mg (4.44%), Folate: 16.55µg (4.14%), Iron: 0.71mg (3.96%), Vitamin B2: 0.06mg (3.56%), Vitamin A: 177.28IU (3.55%), Copper: 0.07mg (3.35%), Phosphorus: 29.67mg (2.97%), Vitamin B3: 0.52mg (2.59%), Magnesium: 9.72mg (2.43%), Fiber: 0.55g (2.22%), Zinc: 0.22mg (1.44%), Vitamin E: 0.21mg (1.4%), Calcium: 12.67mg (1.27%), Potassium: 38.66mg (1.1%), Vitamin B5: 0.1mg (1.05%)