



Mint Wafer Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



150 kcal

DESSERT

Ingredients

- 1.3 teaspoons baking soda
- 0.8 cup butter
- 20 chocolate-covered peanuts thin
- 1.8 cups chocolate chips
- 2 eggs
- 2.5 cups flour all-purpose
- 1.5 cups brown sugar light packed
- 0.5 teaspoon salt
- 2 teaspoons water

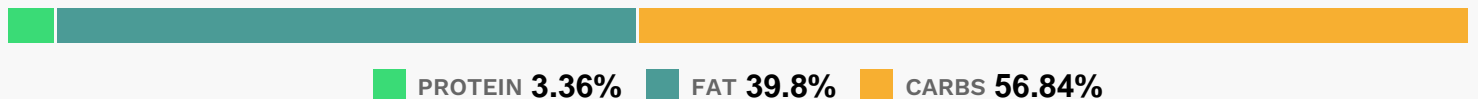
Equipment

- bowl
- baking sheet
- sauce pan
- oven
- toothpicks

Directions

- In a small saucepan, combine the butter, brown sugar, water and mint chocolate chips. Cook over low heat, stirring occasionally until melted.
- Transfer to a medium bowl and set aside to cool for about 10 minutes.
- Beat the eggs into the chocolate mixture one at a time.
- Combine the flour, baking soda and salt, stir into the chocolate mixture. Cover dough, and chill for 1 hour.
- Preheat oven to 350 degrees F (175 degrees C).
- Roll dough into 1 inch balls and place 1 1/2 inches apart onto an unprepared cookie sheet.
- Bake for 12 to 13 minutes in the preheated oven. As soon as the cookies are out of the oven, place 1/2 of a mint candy on top of each one.
- Let sit for 30 seconds, then swirl with a toothpick. Cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:3.47, Glycemic Load:4.79, Inflammation Score:-1, Nutrition Score:1.8147826181806%

Nutrients (% of daily need)

Calories: 149.75kcal (7.49%), Fat: 6.74g (10.36%), Saturated Fat: 4.14g (25.88%), Carbohydrates: 21.64g (7.21%), Net Carbohydrates: 21.39g (7.78%), Sugar: 14.27g (15.86%), Cholesterol: 19.28mg (6.43%), Sodium: 107.13mg (4.66%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.28g (2.56%), Selenium: 3.87µg (5.52%), Vitamin B1: 0.07mg

(4.65%), Folate: 17.31µg (4.33%), Manganese: 0.07mg (3.39%), Vitamin B2: 0.06mg (3.33%), Iron: 0.52mg (2.9%), Vitamin B3: 0.53mg (2.64%), Vitamin A: 131.89IU (2.64%), Calcium: 18.17mg (1.82%), Phosphorus: 16.51mg (1.65%), Potassium: 53.85mg (1.54%), Copper: 0.02mg (1.04%), Fiber: 0.25g (1.01%)