



Molten-Middle Truffle Cookies

READY IN



38 min.

SERVINGS



38

CALORIES



160 kcal

DESSERT

Ingredients

- 0.3 cup butter ()
- 24 caramels cut in half kraft
- 2 cups flour
- 12 oz baker's semi-sweet chocolate
- 0.3 cup sugar
- 14 oz condensed milk sweetened canned
- 1 tsp vanilla
- 0.5 cup planters walnuts finely chopped

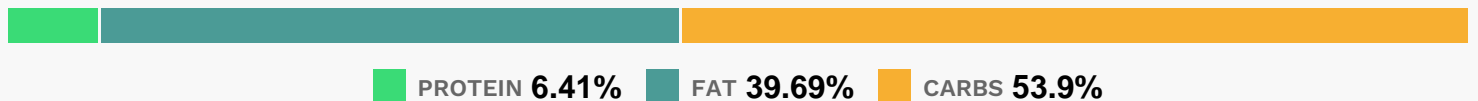
Equipment

- bowl
- baking sheet
- oven
- microwave

Directions

- Preheat oven to 350F. Microwave semi-sweet chocolate and butter in large microwaveable bowl on HIGH 2 min. or until butter is melted, stirring after 30 sec. Stir until chocolate is completely melted. Blend in milk and vanilla.
- Add flour and walnuts; mix well. (Dough will be stiff.)
- Shape 1 level tablespoonful of dough around each caramel half, enclosing caramel completely.
- Roll in sugar.
- Place, 1 inch apart, on ungreased baking sheets.
- Bake 6 to 8 min. or cookies are until soft and shiny.
- Let stand 5 min. on baking sheet.
- Transfer to wire racks. Cool completely. (Cookies will firm up as they cool.)

Nutrition Facts



Properties

Glycemic Index:8.98, Glycemic Load:11.2, Inflammation Score:-2, Nutrition Score:3.6421738947215%

Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg

Nutrients (% of daily need)

Calories: 159.6kcal (7.98%), Fat: 7.13g (10.97%), Saturated Fat: 3.57g (22.34%), Carbohydrates: 21.79g (7.26%), Net Carbohydrates: 20.8g (7.56%), Sugar: 14.49g (16.1%), Cholesterol: 7.74mg (2.58%), Sodium: 39.42mg (1.71%), Alcohol: 0.04g (100%), Alcohol %: 0.13% (100%), Caffeine: 7.7mg (2.57%), Protein: 2.59g (5.18%), Manganese:

0.22mg (10.88%), Copper: 0.15mg (7.43%), Phosphorus: 69.7mg (6.97%), Selenium: 4.74µg (6.77%), Magnesium: 23.47mg (5.87%), Vitamin B2: 0.1mg (5.86%), Iron: 0.95mg (5.25%), Vitamin B1: 0.08mg (5.05%), Calcium: 46.81mg (4.68%), Fiber: 1g (3.99%), Folate: 14.99µg (3.75%), Potassium: 117.4mg (3.35%), Zinc: 0.46mg (3.06%), Vitamin B3: 0.51mg (2.57%), Vitamin B5: 0.18mg (1.84%), Vitamin A: 72.64IU (1.45%), Vitamin B12: 0.08µg (1.39%), Vitamin B6: 0.02mg (1.16%)