



## Monster Easter Cookies



Dairy Free



Popular

READY IN



45 min.

SERVINGS



36

CALORIES



99 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 3 chocolate cadbury eggs
- ☐ 2 twix eggs
- ☐ 2 large eggs
- ☐ 3 cadbury eggs
- ☐ 3 cups gold medal flour all-purpose
- ☐ 0.8 cup granulated sugar
- ☐ 0.8 teaspoon kosher salt

- ☐ 0.8 cup brown sugar light packed
- ☐ 2 milky way bunnies
- ☐ 2 snicker's peanut butter eggs
- ☐ 1.5 teaspoons vanilla extract pure

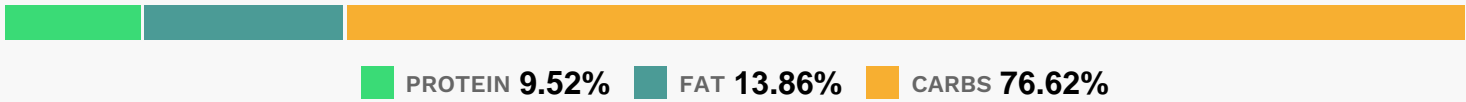
## Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ stand mixer

## Directions

- ☐ Preheat oven to 350 degrees F. and line a large baking sheet with a silpat liner or parchment paper.Cream butter and sugars in stand mixer, until light and fluffy, about 2 minutes.
- ☐ Add egg and vanilla beating to combine. Slowly add dry ingredients and chopped Easter Chocolates. Beat gently until just combined.With a cookie scoop, scoop dough onto prepared baking sheet placing about 1 inch apart. Press each cookie down about 1/2 inch before baking.
- ☐ Bake for 10–13 minutes until golden brown. With a plastic knife, re–form cookies into a nice round shape, cleaning up any melted chocolates that may have oozed out the sides.
- ☐ Let cookies cool for 10 minutes on baking sheet before transferring to cooling rack.

## Nutrition Facts



## Properties

Glycemic Index:5.91, Glycemic Load:9.75, Inflammation Score:-1, Nutrition Score:2.4365217633059%

## Nutrients (% of daily need)

Calories: 98.5kcal (4.92%), Fat: 1.51g (2.33%), Saturated Fat: 0.66g (4.14%), Carbohydrates: 18.8g (6.27%), Net Carbohydrates: 18.49g (6.72%), Sugar: 10.46g (11.63%), Cholesterol: 33.34mg (11.11%), Sodium: 98.14mg (4.27%), Alcohol: 0.06g (100%), Alcohol %: 0.23% (100%), Protein: 2.34g (4.67%), Selenium: 6.4µg (9.14%), Folate: 23.45µg (5.86%), Vitamin B1: 0.09mg (5.78%), Vitamin B2: 0.1mg (5.65%), Manganese: 0.08mg (4.11%), Iron: 0.69mg (3.83%), Vitamin B3: 0.64mg (3.2%), Phosphorus: 31.17mg (3.12%), Vitamin B5: 0.19mg (1.93%), Copper: 0.03mg (1.42%), Zinc: 0.21mg (1.41%), Vitamin B12: 0.08µg (1.41%), Calcium: 13.95mg (1.4%), Vitamin D: 0.19µg (1.26%), Fiber: 0.31g (1.25%), Magnesium: 4.46mg (1.12%), Vitamin B6: 0.02mg (1.11%), Vitamin A: 51.39IU (1.03%)