



No-Bake Stuffed Cookie Dough Bites

 Popular

READY IN



45 min.

SERVINGS



18

CALORIES



501 kcal

DESSERT

Ingredients

- ☐ 1 cup all purpose gold medal flour
- ☐ 18 servings butterfinger mini
- ☐ 1 cup chocolate chips mini
- ☐ 0.5 cup granulated sugar
- ☐ 0.3 teaspoon kosher salt
- ☐ 0.5 cup brown sugar light packed
- ☐ 18 servings nutella
- ☐ 18 servings oreo cookies mini

☐ 1 teaspoon vanilla extract pure

Equipment

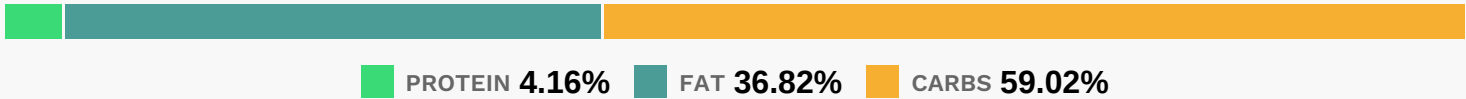
☐ bowl

☐ hand mixer

Directions

- ☐ Place butter and sugars into a stand or electric mixer. Beat on medium high for 2–3 minutes, until nice and creamy.
- ☐ Add vanilla, beating until well combined.
- ☐ Add flour, salt then chocolate chips, mixing until just combined.
- ☐ Place 1 inch scoops of dough onto a parchment lined counter top. With tip of finger press center of each dough making room for filling. Fill each cookie dough piece with your favorite filling then top with enough dough to cover the filling then form into a ball shape.
- ☐ Serve bites into a fun serving bowl and serve at room temperature.

Nutrition Facts



Properties

Glycemic Index:9.69, Glycemic Load:13.9, Inflammation Score:-2, Nutrition Score:8.2486957016846%

Nutrients (% of daily need)

Calories: 501.27kcal (25.06%), Fat: 20.87g (32.1%), Saturated Fat: 15.27g (95.41%), Carbohydrates: 75.24g (25.08%), Net Carbohydrates: 71.9g (26.14%), Sugar: 55.22g (61.35%), Cholesterol: 1.5mg (0.5%), Sodium: 164.57mg (7.16%), Alcohol: 0.08g (100%), Alcohol %: 0.09% (100%), Caffeine: 3.44mg (1.15%), Protein: 5.31g (10.61%), Manganese: 0.59mg (29.36%), Iron: 3.71mg (20.58%), Vitamin E: 2.6mg (17.34%), Copper: 0.28mg (13.94%), Fiber: 3.34g (13.38%), Magnesium: 44.55mg (11.14%), Phosphorus: 101.7mg (10.17%), Vitamin B1: 0.14mg (9.48%), Vitamin B2: 0.14mg (8.4%), Folate: 32.7µg (8.18%), Vitamin B3: 1.61mg (8.06%), Selenium: 5.19µg (7.42%), Potassium: 254.71mg (7.28%), Calcium: 70.23mg (7.02%), Zinc: 0.81mg (5.38%), Vitamin K: 4.45µg (4.23%), Vitamin B5: 0.31mg (3.08%), Vitamin B6: 0.06mg (2.89%), Vitamin B12: 0.11µg (1.85%)