



Nutella filled red velvet cookies

 Dairy Free  Popular

READY IN



25 min.

SERVINGS



12

CALORIES



647 kcal

DESSERT

Ingredients

- 12.3 cup halfway between of oil
- 1 cup chocolate chips
- 2 eggs
- 1 box duncan hines velvet cake mix red

Equipment

- bowl
- baking sheet
- baking paper

- oven
- ice cream scoop

Directions

- Prep baking sheets with parchment paper and preheat oven to 350F. In a large bowl, mix the eggs, cake mix and oil. Once the batter is thoroughly combined, stir in the chocolate chips.
- Take large spoonful of dough (about an ice cream scoop worth), flatten out.
- Place 1/2 tablespoon of Nutella in middle of cookie dough. Then pinch closed, form into ball and place on cookie sheet. Repeat with remaining cookies, spacing about 2 inches apart.
- Bake for approximately 10 minutes. Cookies are finished when you can slide them, without the bottoms sticking to the baking sheet. Best served while warm.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-4, Nutrition Score:7.7652174882267%

Nutrients (% of daily need)

Calories: 646.6kcal (32.33%), Fat: 56.64g (87.14%), Saturated Fat: 7.47g (46.7%), Carbohydrates: 35.98g (11.99%), Net Carbohydrates: 35.11g (12.77%), Sugar: 22.39g (24.87%), Cholesterol: 27.28mg (9.09%), Sodium: 307.41mg (13.37%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.96mg (1.32%), Protein: 3.05g (6.1%), Vitamin E: 8.53mg (56.9%), Vitamin K: 34.22µg (32.59%), Phosphorus: 111.72mg (11.17%), Iron: 1.75mg (9.71%), Selenium: 6.72µg (9.59%), Copper: 0.15mg (7.46%), Calcium: 68.82mg (6.88%), Folate: 25.77µg (6.44%), Vitamin B2: 0.09mg (5.36%), Potassium: 171.78mg (4.91%), Magnesium: 17.8mg (4.45%), Vitamin B1: 0.06mg (4.28%), Manganese: 0.08mg (4.12%), Fiber: 0.86g (3.46%), Vitamin B3: 0.58mg (2.91%), Zinc: 0.38mg (2.55%), Vitamin B5: 0.16mg (1.61%), Vitamin B6: 0.03mg (1.33%), Vitamin B12: 0.07µg (1.09%)