



## Ogre-Eye Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



108 kcal

DESSERT

## Ingredients

- ☐ 36 m&m candies mini
- ☐ 1 egg yolk
- ☐ 1.3 cups flour
- ☐ 5 licorice rounds black cut into 1-inch lengths
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup sugar
- ☐ 36 servings sugar green
- ☐ 0.3 lb butter unsalted at room temperature
- ☐ 1 teaspoon vanilla extract

☐ 36 chocolate chips

## Equipment

☐ baking sheet

☐ oven

☐ blender

## Directions

- ☐ Preheat oven to 350F. Cream butter and sugar in a mixer.
- ☐ Mix in yolk and vanilla, then flour and salt, well.
- ☐ Roll into balls (size of a large marble). Coat in green sugar.
- ☐ Bake on 2 baking sheets for 12 minutes; rotate pans halfway through.
- ☐ Remove from oven. Lightly indent centers. Push licorice "eyelashes" into cookies; bake for 2 minutes. Push tip of whitechocolate chips into centers.
- ☐ Bake for 3 minutes. Immediately press a mini M&M in center of each chip. Cool.

## Nutrition Facts



## Properties

Glycemic Index:5.98, Glycemic Load:12.71, Inflammation Score:-1, Nutrition Score:0.86347825347405%

## Nutrients (% of daily need)

Calories: 107.69kcal (5.38%), Fat: 3.3g (5.07%), Saturated Fat: 2g (12.47%), Carbohydrates: 19.5g (6.5%), Net Carbohydrates: 19.36g (7.04%), Sugar: 16.03g (17.81%), Cholesterol: 12.32mg (4.11%), Sodium: 34.46mg (1.5%), Alcohol: 0.04g (100%), Alcohol %: 0.19% (100%), Protein: 0.61g (1.21%), Selenium: 1.87µg (2.67%), Vitamin B1: 0.04mg (2.34%), Folate: 8.77µg (2.19%), Vitamin A: 88.17IU (1.76%), Vitamin B2: 0.03mg (1.65%), Manganese: 0.03mg (1.55%), Iron: 0.24mg (1.31%), Vitamin B3: 0.26mg (1.29%)