



WHATSheATE



Oma's German Chocolate Chip Cookies



Dairy Free

READY IN



75 min.

SERVINGS



24

CALORIES



192 kcal

Ingredients

- ☐ 17.5 oz chocolate chip cookie mix
- ☐ 1 eggs
- ☐ 1 tablespoon cocoa powder unsweetened
- ☐ 15.5 oz betty rich & creamy coconut pecan frosting
- ☐ 1 oz baker's chocolate sweet grated

Equipment

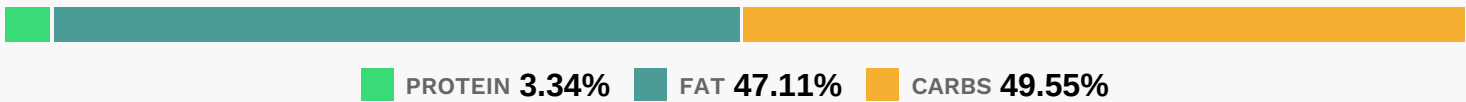
- ☐ bowl
- ☐ baking sheet
- ☐ oven

☐ wire rack

Directions

- ☐ Heat oven to 375°F.
- ☐ In large bowl, stir cookie mix, egg, cocoa and 3/4 cup of the frosting until soft dough forms.
- ☐ Shape dough into 24 (1 1/4-inch) balls. On ungreased cookie sheets, place balls about 2 inches apart.
- ☐ Bake 11 to 13 minutes, or until set. Cool 1 to 2 minutes.
- ☐ Remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.
- ☐ Spread remaining frosting evenly over cookies.
- ☐ Sprinkle with chocolate.

Nutrition Facts



Properties

Glycemic Index:2.03, Glycemic Load:6.53, Inflammation Score:-1, Nutrition Score:2.3334782593276%

Flavonoids

Catechin: 0.89mg, Catechin: 0.89mg, Catechin: 0.89mg, Catechin: 0.89mg Epicatechin: 2.08mg, Epicatechin: 2.08mg, Epicatechin: 2.08mg, Epicatechin: 2.08mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 192.27kcal (9.61%), Fat: 10.2g (15.69%), Saturated Fat: 4.02g (25.13%), Carbohydrates: 24.13g (8.04%), Net Carbohydrates: 22.82g (8.3%), Sugar: 14.04g (15.6%), Cholesterol: 8.47mg (2.82%), Sodium: 112.84mg (4.91%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.63g (3.26%), Manganese: 0.18mg (9.05%), Fiber: 1.31g (5.24%), Vitamin B1: 0.08mg (5.15%), Folate: 15.48µg (3.87%), Magnesium: 15.42mg (3.86%), Copper: 0.07mg (3.51%), Iron: 0.61mg (3.41%), Phosphorus: 31.55mg (3.15%), Vitamin B2: 0.05mg (2.99%), Potassium: 87.18mg (2.49%), Vitamin B3: 0.47mg (2.37%), Zinc: 0.33mg (2.2%), Selenium: 1.15µg (1.64%), Vitamin E: 0.22mg (1.49%)