



WHATSheATE



Oma's German Chocolate Chip Cookies



Dairy Free

READY IN



75 min.

SERVINGS



24

CALORIES



91 kcal

Ingredients

- ☐ 1 oz baker's chocolate sweet grated
- ☐ 1 pouch chocolate chip cookie mix (1 lb 1.5 oz)
- ☐ 1 lb betty rich & creamy coconut pecan frosting
- ☐ 1 eggs
- ☐ 1 tablespoon cocoa powder unsweetened

Equipment

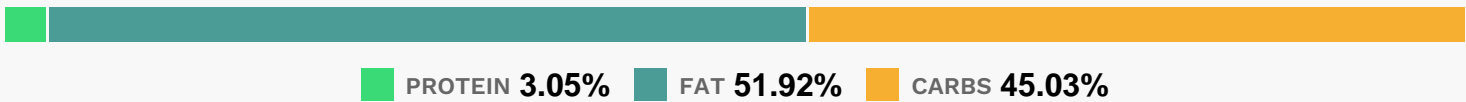
- ☐ bowl
- ☐ baking sheet
- ☐ oven

☐ wire rack

Directions

- ☐ Heat oven to 375F.
- ☐ 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:0.01, Inflammation Score:-1, Nutrition Score:1.4717391309855%

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: 91.06kcal (4.55%), Fat: 5.37g (8.26%), Saturated Fat: 2.09g (13.07%), Carbohydrates: 10.47g (3.49%), Net Carbohydrates: 9.73g (3.54%), Sugar: 7.59g (8.44%), Cholesterol: 6.82mg (2.27%), Sodium: 39.93mg (1.74%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.71g (1.42%), Manganese: 0.18mg (9.25%), Copper: 0.07mg (3.55%), Fiber: 0.75g (2.99%), Magnesium: 8.73mg (2.18%), Phosphorus: 21.81mg (2.18%), Iron: 0.37mg (2.05%), Selenium: 1.16µg (1.66%), Vitamin E: 0.23mg (1.53%), Zinc: 0.23mg (1.53%), Potassium: 50.73mg (1.45%)