



Peppermint Crunch Sugar Cookies

 Dairy Free

READY IN



70 min.

SERVINGS



36

CALORIES



51 kcal

DESSERT

Ingredients

- 0.3 cup flour all-purpose
- 8 round peppermint candies hard crushed
- 1.5 cups semi chocolate chips white
- 1 roll sugar cookie dough refrigerated pillsbury®

Equipment

- bowl
- baking sheet
- baking paper

- oven
- wire rack
- microwave

Directions

- Heat oven to 350 degrees F. In large bowl, break up cookie dough. Stir or knead in 1/4 cup all-purpose flour until well blended. Shape dough into 36 (1-inch) balls.
- Bake 10 to 14 minutes or until edges are golden brown. Cool 1 minute; remove from cookie sheets to cooling rack. Cool completely, about 5 minutes.
- In small microwavable bowl, microwave vanilla chips and 1 tablespoon vegetable oil uncovered on Medium (50%) 2 to 3 minutes, stirring once halfway through microwaving, until melted. Stir until smooth.
- Dip half of each cookie into melted chips mixture, allowing excess to drip off; place on waxed or parchment paper-lined cookie sheets.
- Sprinkle each with about 1/2 teaspoon crushed candy.
- Let stand until set.

Nutrition Facts

PROTEIN 4.33% **FAT 51.12%** **CARBS 44.55%**

Properties

Glycemic Index:4.03, Glycemic Load:1.22, Inflammation Score:-1, Nutrition Score:1.2508695462476%

Nutrients (% of daily need)

Calories: 51.21kcal (2.56%), Fat: 2.89g (4.44%), Saturated Fat: 1.66g (10.34%), Carbohydrates: 5.66g (1.89%), Net Carbohydrates: 5.04g (1.83%), Sugar: 3.52g (3.91%), Cholesterol: 0.45mg (0.15%), Sodium: 0.85mg (0.04%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.45mg (2.15%), Protein: 0.55g (1.1%), Manganese: 0.11mg (5.27%), Copper: 0.09mg (4.74%), Magnesium: 13.39mg (3.35%), Iron: 0.51mg (2.86%), Fiber: 0.62g (2.49%), Phosphorus: 20.48mg (2.05%), Zinc: 0.2mg (1.37%), Selenium: 0.93µg (1.32%), Potassium: 43.49mg (1.24%)