



Red Velvet Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



24

CALORIES



323 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

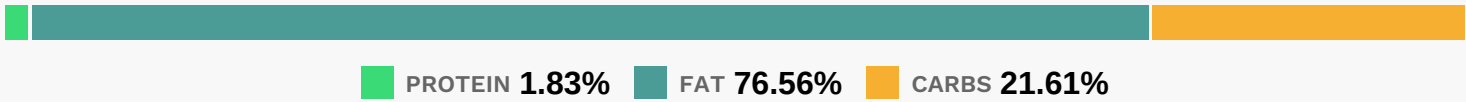
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper

☐ oven

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.
- ☐ Drop by large tablespoons onto baking sheets. I usually roll the dough between my hands to have a smoother, round shape, which helps make more evenly shaped cookies.
- ☐ Bake for approximately 10–15 minutes. Cookies are finished when you can slide them, without the bottoms sticking to the baking sheet. (Baking time may vary. When I made cake mix cookies before, sometimes I needed to only bake them for about 8–10 minutes. But I had to almost double it for these cookies before they were done.)

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:3.8830435159414%

Nutrients (% of daily need)

Calories: 323.3kcal (16.16%), Fat: 28.32g (43.57%), Saturated Fat: 3.74g (23.35%), Carbohydrates: 17.99g (6%), Net Carbohydrates: 17.56g (6.38%), Sugar: 11.19g (12.44%), Cholesterol: 13.64mg (4.55%), Sodium: 153.71mg (6.68%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.52g (3.05%), Vitamin E: 4.27mg (28.45%), Vitamin K: 17.11µg (16.3%), Phosphorus: 55.86mg (5.59%), Iron: 0.87mg (4.86%), Selenium: 3.36µg (4.8%), Copper: 0.07mg (3.73%), Calcium: 34.41mg (3.44%), Folate: 12.88µg (3.22%), Vitamin B2: 0.05mg (2.68%), Potassium: 85.89mg (2.45%), Magnesium: 8.9mg (2.22%), Vitamin B1: 0.03mg (2.14%), Manganese: 0.04mg (2.06%), Fiber: 0.43g (1.73%), Vitamin B3: 0.29mg (1.45%), Zinc: 0.19mg (1.28%)