



Red Velvet Milky Way Cake Cookies



Dairy Free



Popular

READY IN



45 min.

SERVINGS



36

CALORIES



124 kcal

DESSERT

Ingredients

- ☐ 1.5 cups chocolate chips mini
- ☐ 1 large eggs
- ☐ 4 full size milky way bars dark
- ☐ 1 Box velvet cake mix red
- ☐ 2 tablespoons vegetable oil

Equipment

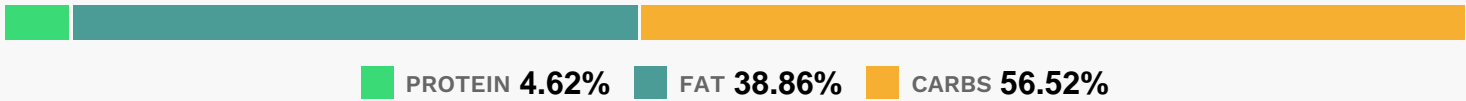
- ☐ baking sheet
- ☐ baking paper

- ☐ oven
- ☐ mixing bowl
- ☐ wire rack

Directions

- ☐ Preheat oven to 350 degrees F. and line a large baking sheet with a silpat liner or parchment paper.
- ☐ Place cake mix, butter, egg and oil into a large mixing bowl. Stir to combine.
- ☐ Cut up Milky Way bars into chunks and stir into dough along with the chocolate chips. Scoop dough onto prepared baking sheet placing about 1 inch apart. Press each cookie down almost flat about 1/2 inch thick.
- ☐ Bake for 11-13 minutes, until baked through.
- ☐ Let cool on baking sheet for 10 minutes before transferring to cooling rack.

Nutrition Facts



Properties

Glycemic Index:1.49, Glycemic Load:2.17, Inflammation Score:-1, Nutrition Score:1.6317391359936%

Nutrients (% of daily need)

Calories: 124.02kcal (6.2%), Fat: 5.51g (8.47%), Saturated Fat: 2.33g (14.55%), Carbohydrates: 18.01g (6%), Net Carbohydrates: 17.47g (6.35%), Sugar: 12.74g (14.16%), Cholesterol: 6.81mg (2.27%), Sodium: 115.72mg (5.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.47g (2.95%), Phosphorus: 39.02mg (3.9%), Iron: 0.69mg (3.81%), Calcium: 34.12mg (3.41%), Selenium: 2.03µg (2.9%), Copper: 0.06mg (2.87%), Fiber: 0.55g (2.19%), Folate: 8.32µg (2.08%), Vitamin K: 2.06µg (1.96%), Vitamin B2: 0.03mg (1.85%), Manganese: 0.04mg (1.78%), Magnesium: 6.96mg (1.74%), Vitamin E: 0.26mg (1.74%), Vitamin B1: 0.02mg (1.57%), Potassium: 48.68mg (1.39%), Zinc: 0.15mg (1.03%), Vitamin B3: 0.2mg (1.01%)