



Scary Cat Cookies

 Dairy Free

READY IN



75 min.

SERVINGS



15

CALORIES



244 kcal

DESSERT

Ingredients

- ☐ 3 oz baker's chocolate
- ☐ 1 cup butter softened (do not use margarine)
- ☐ 0.5 cup sugar
- ☐ 2.3 cups flour all-purpose
- ☐ 1 teaspoon vanilla
- ☐ 1 eggs
- ☐ 1 serving sprinkles yellow
- ☐ 15 bacon bits miniature

- ☐ 1 package twist and ends together to make a rough knob. cover yellow cut into 1-inch pieces
- ☐ 1 package twist and ends together to make a rough knob. cover cut into bits

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer
- ☐ kitchen scissors

Directions

- ☐ Heat oven to 350°F. Grease cookie sheets with shortening.
- ☐ In small saucepan, melt chocolate over low heat, stirring constantly. In large bowl, beat butter and sugar with electric mixer on medium speed, or mix with spoon. Stir in melted chocolate, flour, vanilla and egg.
- ☐ Shape dough into 30 (1-inch) balls. Pull a little bit of dough from each of 15 balls to make tails; set aside.
- ☐ Cut about 1/4-inch slit in same balls, using scissors. Separate dough at slit for cat's ears.
- ☐ Place balls about 2 inches apart on cookie sheets.
- ☐ Place remaining balls below each cat head on cookie sheets for body. Shape small pieces of dough into 15 (2 1/2-inch-long) ropes.
- ☐ Place end of rope under each body.
- ☐ Bake 12 to 14 minutes or until set.
- ☐ Remove from cookie sheets to cooling racks. Cool 30 minutes.
- ☐ Use sprinkles to make eyes and baking bits to make noses.
- ☐ Add yellow licorice pieces for whiskers.
- ☐ Add pink licorice for tongues.

Nutrition Facts



 PROTEIN **5.54%**  FAT **56.71%**  CARBS **37.75%**

Properties

Glycemic Index:9.67, Glycemic Load:15.01, Inflammation Score:-5, Nutrition Score:5.6817391901884%

Flavonoids

Catechin: 3.65mg, Catechin: 3.65mg, Catechin: 3.65mg, Catechin: 3.65mg Epicatechin: 8.04mg, Epicatechin: 8.04mg, Epicatechin: 8.04mg, Epicatechin: 8.04mg

Nutrients (% of daily need)

Calories: 244.14kcal (12.21%), Fat: 15.93g (24.5%), Saturated Fat: 4.55g (28.47%), Carbohydrates: 23.86g (7.95%), Net Carbohydrates: 22.31g (8.11%), Sugar: 7.46g (8.29%), Cholesterol: 10.91mg (3.64%), Sodium: 166.47mg (7.24%), Alcohol: 0.09g (100%), Alcohol %: 0.23% (100%), Caffeine: 4.54mg (1.51%), Protein: 3.5g (7%), Manganese: 0.37mg (18.29%), Selenium: 7.83µg (11.19%), Vitamin A: 557.16IU (11.14%), Vitamin B1: 0.16mg (10.95%), Copper: 0.22mg (10.92%), Iron: 1.92mg (10.66%), Folate: 38.7µg (9.68%), Vitamin B2: 0.12mg (7.03%), Fiber: 1.55g (6.2%), Magnesium: 24.45mg (6.11%), Vitamin B3: 1.21mg (6.03%), Phosphorus: 54.4mg (5.44%), Zinc: 0.73mg (4.9%), Vitamin E: 0.6mg (4.02%), Potassium: 79.5mg (2.27%), Calcium: 15.83mg (1.58%), Vitamin B5: 0.15mg (1.49%)