



Simple Turtle Cookie Cups

READY IN



75 min.

SERVINGS



36

CALORIES



118 kcal

DESSERT

Ingredients

- 17.5 oz basic cookie mix chunk
- 3 tablespoons vegetable oil
- 1 tablespoon water
- 1 eggs
- 36 individually wrapped caramels
- 36 cashew pieces

Equipment

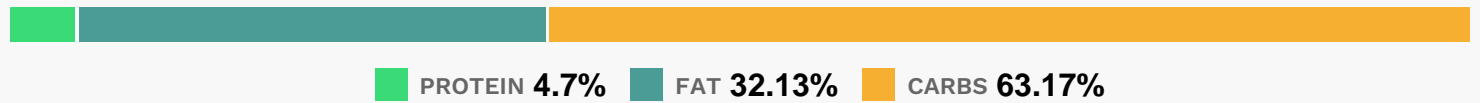
- bowl

- oven
- spatula
- muffin liners

Directions

- Heat oven to 375°F.
- Place miniature paper baking cups in each of 36 mini muffin cups.
- In large bowl stir cookie mix, oil, water, and egg until soft dough forms. Shape dough into 36 (1-1/4 inch) balls; place in muffin cups.
- Bake 8 to 9 minutes or until edges are set. Immediately press one milk chocolate-covered caramel into center of each cookie cup. Cool two minutes. Top with pecan halves. Cool completely, about 30 minutes.
- Remove from pans with narrow spatula.

Nutrition Facts



Properties

Glycemic Index:2.51, Glycemic Load:5.11, Inflammation Score:-1, Nutrition Score:1.093913036682%

Nutrients (% of daily need)

Calories: 118.21kcal (5.91%), Fat: 4.22g (6.49%), Saturated Fat: 0.78g (4.88%), Carbohydrates: 18.65g (6.22%), Net Carbohydrates: 18.25g (6.64%), Sugar: 13.13g (14.59%), Cholesterol: 5.25mg (1.75%), Sodium: 40.91mg (1.78%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.39g (2.77%), Vitamin K: 2.78µg (2.65%), Phosphorus: 22.72mg (2.27%), Vitamin B2: 0.04mg (2.11%), Copper: 0.04mg (1.78%), Fiber: 0.4g (1.6%), Magnesium: 6.23mg (1.56%), Calcium: 15.05mg (1.51%), Vitamin B1: 0.02mg (1.4%), Manganese: 0.03mg (1.31%), Selenium: 0.85µg (1.22%), Potassium: 39.19mg (1.12%), Vitamin E: 0.17mg (1.1%), Iron: 0.19mg (1.03%)