



## S'more Pop-Tart Drop Cookies

 Vegetarian

READY IN



60 min.

SERVINGS



24

CALORIES



119 kcal

DESSERT

### Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup butter
- ☐ 0.8 cup buttermilk
- ☐ 1 eggs
- ☐ 1.8 cups flour sifted
- ☐ 1 cup granulated sugar
- ☐ 2 popped popcorn
- ☐ 0.5 teaspoon salt

- ☐ 2 ounce baker's chocolate unsweetened
- ☐ 1 teaspoon vanilla

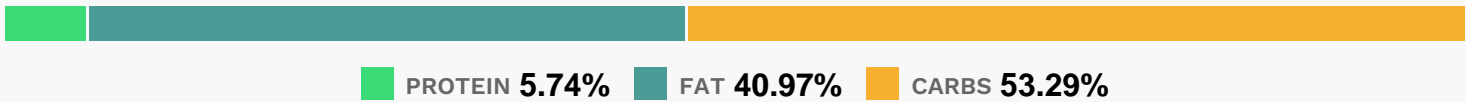
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack

## Directions

- ☐ Toast your two Pop-Tarts.
- ☐ Let cool until they are still warm but not hot, and cut them into approximately 1/4 inch pieces. Set aside.
- ☐ In a medium mixing bowl, combine the butter, sugar, egg, and chocolate.
- ☐ Mix thoroughly. Stir in buttermilk and vanilla until fully incorporated.
- ☐ In a separate bowl, mix flour with baking soda and salt; mix in with wet mixture. Fold in the Pop-Tarts pieces.
- ☐ Let the dough chill in the refrigerator for at least an hour, or as long as overnight.
- ☐ Heat oven to 400°F. Drop rounded teaspoonfuls of dough about 2 inches apart on a greased or parchment-lined baking sheet.
- ☐ Bake for 8–10 minutes, or until no imprint remains when lightly touched.
- ☐ Let sit for 5 minutes on the sheet before transferring to a wire rack to cool.

## Nutrition Facts



## Properties

Glycemic Index:12.18, Glycemic Load:11, Inflammation Score:-2, Nutrition Score:2.7052173614502%

## Flavonoids

Catechin: 1.52mg, Catechin: 1.52mg, Catechin: 1.52mg, Catechin: 1.52mg Epicatechin: 3.35mg, Epicatechin: 3.35mg, Epicatechin: 3.35mg, Epicatechin: 3.35mg

**Nutrients (% of daily need)**

Calories: 119.08kcal (5.95%), Fat: 5.61g (8.64%), Saturated Fat: 3.41g (21.31%), Carbohydrates: 16.43g (5.48%), Net Carbohydrates: 15.78g (5.74%), Sugar: 8.76g (9.73%), Cholesterol: 17.81mg (5.94%), Sodium: 112.99mg (4.91%), Alcohol: 0.06g (100%), Alcohol %: 0.21% (100%), Protein: 1.77g (3.54%), Manganese: 0.16mg (8.16%), Selenium: 4.22µg (6.03%), Vitamin B1: 0.08mg (5.31%), Iron: 0.88mg (4.87%), Folate: 18.75µg (4.69%), Copper: 0.09mg (4.68%), Vitamin B2: 0.07mg (4.24%), Phosphorus: 30.74mg (3.07%), Vitamin B3: 0.58mg (2.91%), Vitamin A: 140.62IU (2.81%), Magnesium: 10.94mg (2.73%), Fiber: 0.65g (2.6%), Zinc: 0.35mg (2.34%), Calcium: 14.68mg (1.47%), Potassium: 43.85mg (1.25%), Vitamin B5: 0.11mg (1.06%)