



## Snickers™ Chocolate Cookie Cups

READY IN



80 min.

SERVINGS



36

CALORIES



128 kcal

DESSERT

### Ingredients

- 1 pouch peanut butter sandwich cookie crumbs (1 lb 1.5 oz)
- 3 tablespoons vegetable oil
- 1 tablespoon water
- 1 eggs
- 36 m&m candies (11.5-oz bag)
- 16 oz chocolate frosting
- 1 serving m&m candies

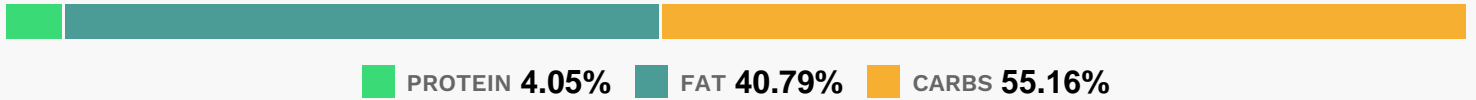
### Equipment

- bowl
- frying pan
- oven
- wire rack
- muffin liners

## Directions

- Heat oven to 375°F. In large bowl, stir cookie mix, oil, water and egg until soft dough forms.
- Shape dough into 36 (1-inch) balls, about 2 teaspoons each; press 1 ball into each of 36 ungreased mini muffin cups. Press 1 Snickers™ minis into center of dough in each cup.
- Bake 8 to 10 minutes or until edges are light golden brown. Cool in pan 10 minutes.
- Remove from pan to cooling rack to cool completely. Spoon frosting into decorating bag fitted with star tip. Pipe frosting on top of each cookie cup. Decorate with decors.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:0, Nutrition Score:0.75739130029536%

## Nutrients (% of daily need)

Calories: 127.95kcal (6.4%), Fat: 6.01g (9.25%), Saturated Fat: 1.6g (10.03%), Carbohydrates: 18.29g (6.1%), Net Carbohydrates: 17.65g (6.42%), Sugar: 13.57g (15.08%), Cholesterol: 4.76mg (1.59%), Sodium: 138.95mg (6.04%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.34g (2.69%), Fiber: 0.64g (2.57%), Iron: 0.4mg (2.2%), Vitamin E: 0.3mg (2.01%), Vitamin K: 2.09µg (1.99%), Manganese: 0.03mg (1.53%), Copper: 0.03mg (1.31%), Phosphorus: 12.37mg (1.24%)