



## Soft & Chewy Chocolate Drops

READY IN



63 min.

SERVINGS



3

CALORIES



2088 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

## Ingredients

- 4 oz baker's chocolate unsweetened
- 3 servings glaze
- 0.8 cup butter
- 3 servings grands flaky refrigerator biscuits
- 3 eggs
- 2.5 cups flour
- 4 oz baker's semi-sweet chocolate (6 oz.)
- 2 cups sugar
- 1 tsp vanilla

- 8 oz cool whip whipped topping (Do not thaw.)

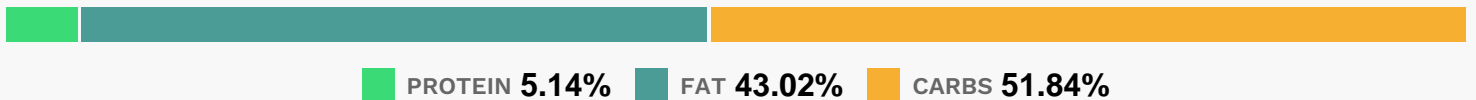
## Equipment

- bowl
- baking sheet
- oven
- microwave

## Directions

- Microwave unsweetened chocolate and butter in large microwaveable bowl on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted.
- Add sugar; mix well. Blend in eggs and vanilla.
- Add flour; mix well. Refrigerate 1 hour or until dough is easy to handle.
- Heat oven to 350F. Shape dough into 1-inch balls; place, 2 inches apart, on baking sheets sprayed with cooking spray.
- Bake 8 min. or just until set. (Do not overbake.) Cool on baking sheet 1 min.; remove to wire racks. Cool completely.
- Microwave COOL WHIP and semi-sweet chocolate in microwaveable bowl on HIGH 1-1/2 min. or until chocolate is completely melted and mixture is well blended, stirring after 1 min.
- Let stand 15 min. to thicken.
- Spread over cookies.
- Let stand until glaze is firm.

## Nutrition Facts



## Properties

Glycemic Index:86.36, Glycemic Load:161.81, Inflammation Score:-9, Nutrition Score:41.412174183389%

## Flavonoids

Catechin: 24.32mg, Catechin: 24.32mg, Catechin: 24.32mg, Catechin: 24.32mg Epicatechin: 53.61mg, Epicatechin: 53.61mg, Epicatechin: 53.61mg, Epicatechin: 53.61mg

## **Nutrients (% of daily need)**

Calories: 2087.84kcal (104.39%), Fat: 103.15g (158.69%), Saturated Fat: 62.08g (387.97%), Carbohydrates: 279.62g (93.21%), Net Carbohydrates: 267.14g (97.14%), Sugar: 171.83g (190.92%), Cholesterol: 289.47mg (96.49%), Sodium: 597.05mg (25.96%), Alcohol: 0.48g (100%), Alcohol %: 0.12% (100%), Caffeine: 62.75mg (20.92%), Protein: 27.75g (55.5%), Manganese: 2.93mg (146.35%), Copper: 1.92mg (95.93%), Iron: 15.56mg (86.44%), Selenium: 59.98µg (85.68%), Vitamin B1: 1.02mg (67.99%), Folate: 248.54µg (62.13%), Vitamin B2: 0.97mg (57.29%), Magnesium: 228.84mg (57.21%), Phosphorus: 537.22mg (53.72%), Fiber: 12.48g (49.9%), Zinc: 6.22mg (41.45%), Vitamin B3: 8.04mg (40.18%), Vitamin A: 1754.71IU (35.09%), Potassium: 819.59mg (23.42%), Vitamin E: 3.28mg (21.84%), Calcium: 174.3mg (17.43%), Vitamin K: 16.3µg (15.53%), Vitamin B5: 1.46mg (14.55%), Vitamin B12: 0.71µg (11.79%), Vitamin B6: 0.18mg (9.04%), Vitamin D: 0.88µg (5.87%)