



Super-Easy Macaroon Chewies

READY IN



195 min.

SERVINGS



36

CALORIES



179 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 14 oz coconut flakes flaked
- ☐ 0.3 cup milk
- ☐ 14 oz condensed milk sweetened canned (not evaporated)
- ☐ 0.5 cup semi chocolate chips
- ☐ 1 teaspoon butter

Equipment

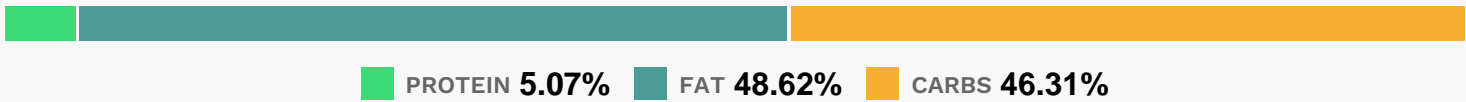
- ☐ bowl

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ microwave

Directions

- ☐ In large bowl, stir together cookie mix and coconut. Stir in milk and sweetened condensed milk until well blended. Cover; refrigerate 2 hours.
- ☐ Heat oven to 375°F. Line cookie sheets with cooking parchment paper or use ungreased cookie sheets. Using 1-tablespoon-size cookie scoop, scoop dough onto cookie sheets 2 inches apart.
- ☐ Bake 12 to 14 minutes or until edges are light golden brown. Cool 5 minutes; remove from cookie sheets to cooling racks. Cool completely.
- ☐ In small microwavable bowl, microwave chocolate chips and butter on High 1 to 1 1/2 minutes, stirring every 30 seconds, until melted and stirred smooth. Using fork, drizzle chocolate in lines over cookies. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:2.75, Glycemic Load:3.69, Inflammation Score:-1, Nutrition Score:3.2460869395215%

Nutrients (% of daily need)

Calories: 178.79kcal (8.94%), Fat: 9.94g (15.29%), Saturated Fat: 7.52g (46.99%), Carbohydrates: 21.31g (7.1%), Net Carbohydrates: 19.31g (7.02%), Sugar: 14.2g (15.78%), Cholesterol: 4.1mg (1.37%), Sodium: 59.66mg (2.59%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.33g (4.66%), Manganese: 0.34mg (16.82%), Fiber: 2g (7.99%), Copper: 0.12mg (6.03%), Phosphorus: 58.85mg (5.88%), Selenium: 3.91µg (5.59%), Magnesium: 17.4mg (4.35%), Vitamin B2: 0.07mg (3.83%), Calcium: 37.85mg (3.79%), Potassium: 117.54mg (3.36%), Iron: 0.59mg (3.3%), Zinc: 0.4mg (2.66%), Vitamin B6: 0.04mg (2.03%), Vitamin B5: 0.18mg (1.85%), Vitamin B1: 0.03mg (1.77%), Folate: 4.41µg (1.1%), Vitamin B12: 0.06µg (1.04%)