



Tehachapi Moon Pies

READY IN



10 min.

SERVINGS



6

CALORIES



333 kcal

Ingredients

- ☐ 12 small chocolate-hazelnut pirouette cookies store-bought soft
- ☐ 0.3 cup mint
- ☐ 8 ounce cream cheese softened
- ☐ 1 cup marshmallow creme
- ☐ 1 orange zest
- ☐ 1 teaspoon vanilla extract

Equipment

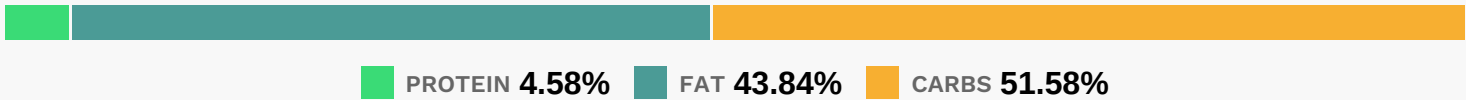
- ☐ bowl
- ☐ hand mixer

☐ cookie cutter

Directions

- ☐ Watch how to make this recipe.
- ☐ In a medium bowl, beat together the cream cheese, marshmallow cream, vanilla and orange zest with a hand mixer until smooth and fluffy.
- ☐ Using a 2 1/2 to 3-inch biscuit cutter or round cookie cutter, cut out the outside edge of each cookie to form clean smooth edges. You can use various size cutters to make different size cookies if desired.
- ☐ Spoon 2 to 3 tablespoons of the filling on to the bottom of 6 cookies. Top with the remaining cookies and lightly press down so that the filling is pushed to the edge of the cookie.
- ☐ Place the sprinkles into a saucer and roll the sides of each moon pie into the sprinkles.
- ☐ Place on a serving dish.

Nutrition Facts



Properties

Glycemic Index:12.75, Glycemic Load:8.8, Inflammation Score:-4, Nutrition Score:4.3004348226216%

Nutrients (% of daily need)

Calories: 333.47kcal (16.67%), Fat: 16.76g (25.79%), Saturated Fat: 8.97g (56.09%), Carbohydrates: 44.38g (14.79%), Net Carbohydrates: 43.35g (15.76%), Sugar: 29.57g (32.85%), Cholesterol: 38.66mg (12.89%), Sodium: 258.01mg (11.22%), Alcohol: 0.23g (100%), Alcohol %: 0.31% (100%), Protein: 3.94g (7.88%), Vitamin A: 518.93IU (10.38%), Vitamin B2: 0.15mg (9.01%), Manganese: 0.17mg (8.64%), Phosphorus: 72.59mg (7.26%), Selenium: 4.64µg (6.63%), Copper: 0.12mg (6.01%), Iron: 1.02mg (5.67%), Calcium: 47.4mg (4.74%), Magnesium: 16.64mg (4.16%), Fiber: 1.03g (4.11%), Vitamin B1: 0.06mg (3.99%), Folate: 15.28µg (3.82%), Vitamin B3: 0.74mg (3.71%), Vitamin E: 0.5mg (3.35%), Vitamin C: 2.72mg (3.3%), Vitamin B5: 0.32mg (3.17%), Zinc: 0.46mg (3.04%), Potassium: 105.52mg (3.01%), Vitamin B6: 0.04mg (1.86%), Vitamin B12: 0.1µg (1.75%), Vitamin K: 1.37µg (1.3%)