



## Tiger Cookies

READY IN



45 min.

SERVINGS



60

CALORIES



74 kcal

DESSERT

### Ingredients

- 1 teaspoon double-acting baking powder
- 1 cup firmly brown sugar packed
- 0.8 cup butter-flavored shortening
- 3 cups sugar-coated corn flakes cereal crushed
- 2 large eggs
- 2 cups flour all-purpose
- 0.5 teaspoon ground cinnamon
- 6 ounces milk chocolate morsels cooled melted room temperature
- 0.5 teaspoon salt

1 teaspoon vanilla extract

## Equipment

baking sheet

oven

mixing bowl

hand mixer

## Directions

Beat shortening in a large mixing bowl at medium speed of an electric mixer until creamy. Gradually add sugar, beating until blended.

Add eggs, one at a time, beating well after each addition. Stir in vanilla.

Combine flour and next 3 ingredients; stir well.

Add to sugar mixture, blending well. Stir in cereal.

Drizzle half of chocolate over dough; stir lightly.

Drizzle remaining chocolate over dough; stir lightly, leaving streaks of chocolate. Drop dough by heaping teaspoonfuls 2" apart onto ungreased cookie sheets.

Bake at 350 for 8 to 10 minutes or until golden.

Remove to wire racks to cool.

## Nutrition Facts



**PROTEIN 4.03%** **FAT 43.21%** **CARBS 52.76%**

## Properties

Glycemic Index:2.87, Glycemic Load:2.32, Inflammation Score:-1, Nutrition Score:1.460434789243%

## Nutrients (% of daily need)

Calories: 73.58kcal (3.68%), Fat: 3.58g (5.5%), Saturated Fat: 1.21g (7.55%), Carbohydrates: 9.83g (3.28%), Net Carbohydrates: 9.66g (3.51%), Sugar: 5.34g (5.93%), Cholesterol: 6.2mg (2.07%), Sodium: 40.24mg (1.75%), Alcohol: 0.02g (100%), Alcohol %: 0.18% (100%), Protein: 0.75g (1.5%), Iron: 0.66mg (3.69%), Vitamin B1: 0.05mg (3.51%), Folate: 13.44µg (3.36%), Selenium: 2.09µg (2.98%), Vitamin B2: 0.05mg (2.91%), Vitamin B3: 0.5mg (2.51%), Manganese: 0.04mg (1.84%), Vitamin B6: 0.03mg (1.56%), Vitamin B12: 0.08µg (1.41%), Vitamin K: 1.39µg (1.32%),

Vitamin E: 0.18mg (1.19%), Phosphorus: 10.85mg (1.09%), Calcium: 10.83mg (1.08%)