



Triple-Chocolate Mini Cups (Cookie Exchange Quantity)

READY IN



145 min.

SERVINGS



72

CALORIES



105 kcal

DESSERT

Ingredients

- 0.8 cup butter
- 4 oz baker's chocolate unsweetened
- 2 cups sugar
- 1.5 cups flour all-purpose
- 0.5 cup cocoa powder
- 2 teaspoons double-acting baking powder
- 0.5 teaspoon salt
- 4 eggs

- 1.5 cups semi chocolate chips
- 72 add a hershey's chocolate kiss on top as done whole kisses®

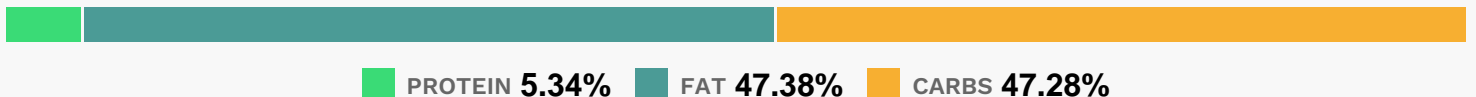
Equipment

- bowl
- sauce pan
- oven
- hand mixer
- aluminum foil
- muffin liners
- mini muffin tray

Directions

- Heat oven to 350°F.
- Place mini paper baking cups in mini muffin pan cups OR use mini foil muffin cups if you don't have mini muffin pans.
- In 2-quart saucepan, melt butter and chocolate over low heat 6 to 10 minutes, stirring occasionally, until smooth; cool 20 minutes. In large bowl, beat melted chocolate mixture, sugar, 1 cup of the flour, the cocoa, baking powder, salt and eggs with electric mixer on medium speed about 2 minutes, scraping bowl occasionally, until well blended. Stir in remaining 1/2 cup flour and the chocolate chips. Drop dough by rounded teaspoons into mini cups.
- Bake 15 to 17 minutes or until edges are slightly firm (center will be slightly soft). Immediately top each with cherry, pecan half or chocolate, pressing slightly. Cool completely, about 1 hour.

Nutrition Facts



Properties

Glycemic Index:3.29, Glycemic Load:5.34, Inflammation Score:-2, Nutrition Score:2.1826086981303%

Flavonoids

Catechin: 1.4mg, Catechin: 1.4mg, Catechin: 1.4mg, Catechin: 1.4mg Epicatechin: 3.41mg, Epicatechin: 3.41mg, Epicatechin: 3.41mg, Epicatechin: 3.41mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 104.9kcal (5.25%), Fat: 5.87g (9.03%), Saturated Fat: 2.65g (16.55%), Carbohydrates: 13.18g (4.39%), Net Carbohydrates: 12.21g (4.44%), Sugar: 9.55g (10.61%), Cholesterol: 10.47mg (3.49%), Sodium: 58.6mg (2.55%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.86mg (1.95%), Protein: 1.49g (2.97%), Manganese: 0.16mg (7.85%), Copper: 0.13mg (6.31%), Iron: 0.82mg (4.53%), Magnesium: 15.7mg (3.92%), Fiber: 0.97g (3.87%), Selenium: 2.19µg (3.14%), Phosphorus: 31.06mg (3.11%), Zinc: 0.34mg (2.28%), Calcium: 22.83mg (2.28%), Vitamin A: 99.66IU (1.99%), Vitamin B2: 0.03mg (1.81%), Vitamin B1: 0.03mg (1.71%), Folate: 6.57µg (1.64%), Potassium: 50.7mg (1.45%), Vitamin B3: 0.22mg (1.11%)