



Ultimate Chocolate-Cappuccino Cookie Cups

READY IN



75 min.

SERVINGS



36

CALORIES



76 kcal

DESSERT

Ingredients

- 1 pouch chocolate chip cookie mix chunk (1 lb 1.5 oz)
- 36 general foods international suisse mocha cafe
- 1 container chocolate frosting
- 1 teaspoon rum / brandy / coffee liqueur
- 2 tablespoons coffee instant
- 1 eggs
- 3 tablespoons vegetable oil
- 1 tablespoon water
- 1 cup non-dairy whipped topping frozen thawed

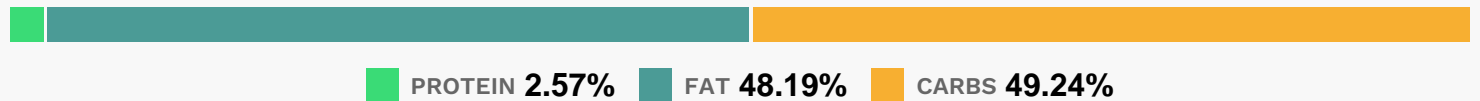
Equipment

- bowl
- frying pan
- oven
- wooden spoon
- muffin liners

Directions

- Heat oven to 375F. Line 36 miniature muffin cups with paper baking cups, or spray with cooking spray. In large bowl, dissolve coffee mix in water.
- Add cookie mix, oil and egg; stir until soft dough forms. Shape dough into 36 (1-inch) balls; place in muffin cups.
- Bake 8 to 9 minutes or until set. Immediately make indentation in center of each cookie with end of wooden spoon to form a cup. Cool 30 minutes.
- Remove from pan.
- In small bowl, stir frosting and liqueur until well blended. Gently stir in whipped topping. Spoon frosting mixture into decorating bag with star tip. Pipe frosting into each cookie cup. Top each with espresso bean. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:1.35, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:0.84478260771088%

Nutrients (% of daily need)

Calories: 76.09kcal (3.8%), Fat: 4.2g (6.45%), Saturated Fat: 1.37g (8.57%), Carbohydrates: 9.65g (3.22%), Net Carbohydrates: 9.42g (3.43%), Sugar: 8.47g (9.41%), Cholesterol: 4.79mg (1.6%), Sodium: 26.87mg (1.17%), Alcohol: 0.03g (100%), Alcohol %: 0.2% (100%), Caffeine: 21.56mg (7.19%), Protein: 0.5g (1.01%), Manganese: 0.04mg (2.18%), Vitamin K: 2.25µg (2.14%), Vitamin E: 0.32mg (2.1%), Copper: 0.04mg (1.76%), Phosphorus: 16.78mg (1.68%), Iron: 0.26mg (1.42%), Magnesium: 5.46mg (1.37%), Potassium: 43.47mg (1.24%)