



## Ultimate Chocolate-Cappuccino Cookie Cups

READY IN



75 min.

SERVINGS



36

CALORIES



67 kcal

### Ingredients

- ☐ 2 tablespoons coffee instant
- ☐ 1 tablespoon water
- ☐ 1 pouch chocolate chip cookie mix chunk (1 lb 1.5 oz)
- ☐ 3 tablespoons vegetable oil
- ☐ 1 eggs
- ☐ 16 oz chocolate frosting
- ☐ 1 teaspoon rum / brandy / coffee liqueur
- ☐ 1 cup cool whip frozen thawed
- ☐ 36 espresso grounds

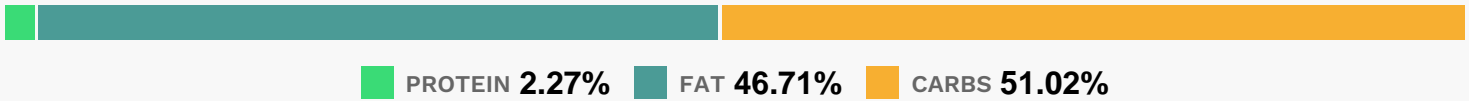
# Equipment

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

# Directions

- ☐ Heat oven to 375°F. 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:0.80869565321052%

# Nutrients (% of daily need)

Calories: 66.58kcal (3.33%), Fat: 3.58g (5.51%), Saturated Fat: 0.97g (6.07%), Carbohydrates: 8.8g (2.93%), Net Carbohydrates: 8.68g (3.16%), Sugar: 7.68g (8.54%), Cholesterol: 4.88mg (1.63%), Sodium: 26.67mg (1.16%), Alcohol: 0.03g (100%), Alcohol %: 0.2% (100%), Caffeine: 11.09mg (3.7%), Protein: 0.39g (0.78%), Vitamin E: 0.3mg (2.03%), Vitamin K: 2.1µg (2%), Manganese: 0.04mg (1.79%), Phosphorus: 14.72mg (1.47%), Copper: 0.03mg (1.37%), Vitamin B2: 0.02mg (1.33%), Iron: 0.22mg (1.19%), Magnesium: 4.68mg (1.17%), Potassium: 39.67mg (1.13%)