



## Wizard Hats

 Dairy Free

READY IN



33 min.

SERVINGS



16

CALORIES



133 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 0.5 teaspoon ground cinnamon
- ☐ 1 box pie crust dough refrigerated softened
- ☐ 3 tablespoons semisweet chocolate chips miniature
- ☐ 1 tablespoon sugar

## Equipment

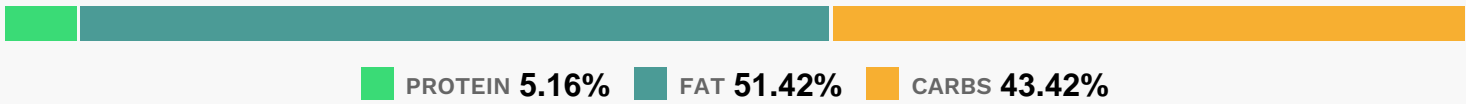
- ☐ bowl
- ☐ baking sheet
- ☐ oven

☐ wire rack

Directions

- ☐ Heat oven to 375F. Unroll pie crust on work surface.
- ☐ Cut into 16 wedges. For 1 hat, spoon about 1/2 teaspoon chocolate chips along narrow edge of 1 wedge. Starting from same edge, roll toward point, enclosing chocolate chips and leaving 4 inches crust unrolled between roll and point.
- ☐ Place on ungreased cookie sheet 1/2 inch apart. Bend and shape hat as desired. Repeat with remaining dough wedges and chocolate chips to make 16 hats.
- ☐ In small bowl, mix sugar and cinnamon.
- ☐ Sprinkle over hats.
- ☐ Bake 11 to 14 minutes or until light golden brown. Cool 1 minute; remove to cooling rack.

Nutrition Facts



Properties

Glycemic Index:4.69, Glycemic Load:0.52, Inflammation Score:-1, Nutrition Score:2.1199999940784%

Nutrients (% of daily need)

Calories: 133.34kcal (6.67%), Fat: 7.58g (11.67%), Saturated Fat: 2.65g (16.57%), Carbohydrates: 14.41g (4.8%), Net Carbohydrates: 13.53g (4.92%), Sugar: 1.77g (1.96%), Cholesterol: 0.17mg (0.06%), Sodium: 102.54mg (4.46%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.71g (3.42%), Manganese: 0.16mg (7.91%), Vitamin B1: 0.07mg (4.64%), Iron: 0.83mg (4.62%), Folate: 17.5µg (4.38%), Fiber: 0.88g (3.52%), Vitamin B3: 0.7mg (3.5%), Copper: 0.05mg (2.68%), Vitamin B2: 0.04mg (2.59%), Phosphorus: 25.25mg (2.52%), Selenium: 1.66µg (2.38%), Magnesium: 8.67mg (2.17%), Vitamin K: 2.04µg (1.95%), Zinc: 0.19mg (1.25%), Potassium: 40.25mg (1.15%), Vitamin B5: 0.11mg (1.1%)