



Zebra Crinkles

 Vegetarian

READY IN



305 min.

SERVINGS



6

CALORIES



930 kcal

SIDE DISH

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 4 eggs
- ☐ 2 cups flour all-purpose
- ☐ 2 cups granulated sugar
- ☐ 72 add a hershey's chocolate kiss on top as done hugs®
- ☐ 1 cup powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 4 ounces baker's chocolate unsweetened cooled melted

- ☐ 2 teaspoons vanilla
- ☐ 0.5 cup vegetable oil

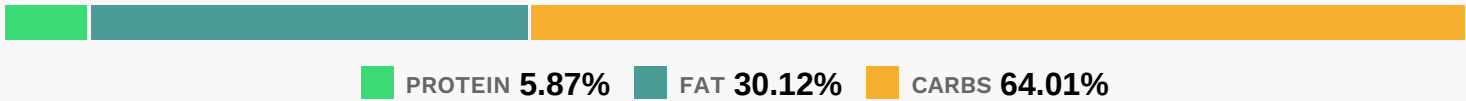
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Mix granulated sugar, oil, vanilla and chocolate in large bowl. Stir in eggs, one at a time. Stir in flour, baking powder and salt. Cover and refrigerate at least 3 hours.
- ☐ Heat oven to 350F. Grease cookie sheet. Drop dough by teaspoonfuls into powdered sugar; roll in sugar to coat. Shape dough into balls.
- ☐ Place about 2 inches apart on cookie sheet.
- ☐ Bake 10 to 12 minutes or until almost no indentation remains when touched. Immediately press 1 chocolate candy in center of each cookie.
- ☐ Remove from cookie sheet. Cool completely on cooling rack.

Nutrition Facts



Properties

Glycemic Index:39.52, Glycemic Load:69.88, Inflammation Score:-5, Nutrition Score:16.908260946688%

Flavonoids

Catechin: 12.16mg, Catechin: 12.16mg, Catechin: 12.16mg, Catechin: 12.16mg Epicatechin: 26.81mg, Epicatechin: 26.81mg, Epicatechin: 26.81mg, Epicatechin: 26.81mg

Nutrients (% of daily need)

Calories: 929.6kcal (46.48%), Fat: 33.11g (50.93%), Saturated Fat: 17.12g (106.97%), Carbohydrates: 158.27g (52.76%), Net Carbohydrates: 152.63g (55.5%), Sugar: 117.69g (130.76%), Cholesterol: 122.89mg (40.96%), Sodium: 430.37mg (18.71%), Alcohol: 0.46g (100%), Alcohol %: 0.23% (100%), Caffeine: 15.12mg (5.04%), Protein: 14.51g

(29.02%), Manganese: 1.09mg (54.36%), Selenium: 25.18µg (35.98%), Iron: 6.45mg (35.82%), Copper: 0.7mg (34.97%), Vitamin B1: 0.37mg (24.45%), Folate: 95.33µg (23.83%), Calcium: 230.23mg (23.02%), Fiber: 5.64g (22.57%), Vitamin B2: 0.38mg (22.15%), Phosphorus: 207.97mg (20.8%), Magnesium: 75.01mg (18.75%), Zinc: 2.5mg (16.67%), Vitamin B3: 2.74mg (13.72%), Vitamin K: 8.73µg (8.31%), Potassium: 245.94mg (7.03%), Vitamin B5: 0.66mg (6.64%), Vitamin E: 0.71mg (4.71%), Vitamin B12: 0.26µg (4.35%), Vitamin D: 0.59µg (3.91%), Vitamin B6: 0.07mg (3.68%), Vitamin A: 158.4IU (3.17%)