



Healthdor

[All Recipes](#)

[AI Recipe Builder](#)

[Similar Recipes](#)

HERSHEY'S Chocolate Dunkers ♦♦

HERSHEY'S Chocolate Dunkers are a delicious treat made with HERSHEY'S chocolate. They are perfect for dunking in milk or enjoying on their own. This recipe has been a favorite for generations and is loved by chocolate lovers everywhere.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 10 mins

Total Time: 25 mins

Recipe Yield: 500 grams

Number of Servings: 10

Serving Size: 50 g

Ingredients

200 g	hershey's chocolate bars
250 g	All-Purpose Flour
200 g	Granulated Sugar
150 g	Butter
2 pieces	Eggs

2 tsp	Vanilla Extract
1 tsp	Baking Powder
0.5 tsp	Salt

Directions

Step 1

Preheating

Preheat the oven to 350°F (175°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a large mixing bowl, cream together the butter and sugar until light and fluffy.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Mixing

In a separate bowl, whisk together the flour, baking powder, and salt. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Mixing

Chop the HERSHEY'S Chocolate Bars into small chunks and fold them into the dough.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Baking

Drop tablespoonfuls of dough onto a greased baking sheet, spacing them 2 inches apart.

Prep Time: 5 mins

Cook Time: 0 mins

Step 7

Baking

Bake for 10-12 minutes, or until golden brown. Allow the cookies to cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely.

Prep Time: 0 mins

Cook Time: 10 mins

Nutrition Facts

Calories: 200 kcal

Fat: 10 g

Protein: 3 g

Carbohydrates: 25 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	3 g	17.65%	17.65%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	25 g	45.45%	50%
Fibers	1 g	2.63%	4%
Sugars	15 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	0 g	N/A	N/A
Saturated Fat	4 g	18.18%	23.53%
Fat	10 g	35.71%	40%
Cholesterol	30 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	100 mg	4.35%	4.35%
Calcium	2 mg	0.2%	0.2%
Iron	6 mg	75%	33.33%
Potassium	0 mg	0%	0%
Zinc	2 mg	18.18%	25%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Events

Christmas

Course

Desserts

Snacks

Sauces & Dressings

Cultural

Easter

Demographics

Kids Friendly

Diet

Paleo Diet

Ketogenic Diet

Vegan Diet

Raw Food Diet

Anti-Inflammatory Diet

Cooking Method

Frying

Baking

Boiling

Steaming

Microwaving

Blanching

Sautéing

Roasting

Smoking

Meal Type

Snack

Lunch

Supper

Difficulty Level

Easy

Visit our website: healthdor.com