



Amaretto Chocolate Chip Cookie Sandwiches

 Vegetarian

READY IN



315 min.

SERVINGS



48

CALORIES



220 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon almond extract pure
- ☐ 0.3 cup amaretto
- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 2 large eggs room temperature
- ☐ 2.3 cups flour all-purpose
- ☐ 1 cup brown sugar packed
- ☐ 1 cup granulated sugar

- ☐ 0.5 cup old-fashioned oats
- ☐ 0.5 teaspoon salt
- ☐ 12 ounce semi chocolate chips
- ☐ 1 cup butter unsalted room temperature
- ☐ 3 pints whipped cream softened
- ☐ 1 cup almonds whole toasted chopped

Equipment

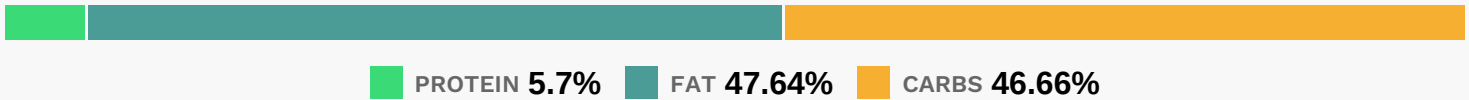
- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer

Directions

- ☐ Line heavy large baking sheets with parchment paper and set aside. Preheat the oven to 325 degrees F.
- ☐ Finely chop the oats in a food processor.
- ☐ Mix in the flour, baking powder, baking soda, and salt. Set aside.
- ☐ Using an electric mixer, beat the butter and sugars in a large bowl until fluffy. Scrape down sides of mixing bowl. Beat in the eggs and almond extract.
- ☐ Add the flour mixture in 3 parts and stir just until blended. Stir in the chocolate chips and chopped almonds.
- ☐ For each cookie, drop 1 rounded tablespoonful of dough onto the prepared baking sheets, spacing 1-inch apart (do not flatten dough).

- ☐ Bake until the cookies are golden (cookies will flatten slightly), about 13 minutes. Cool the cookies on the baking sheets for 5 minutes.
- ☐ Transfer to a cooling rack and cool completely. The cookies can be prepared 1 day ahead. Store airtight at room temperature.
- ☐ Place the ice cream in a large bowl.
- ☐ Mix in the amaretto. Cover the ice cream mixture and freeze until firm, at least 3 hours.
- ☐ Arrange 12 cookies, flat side up, on a baking sheet. Top each with a scoop of ice cream, then another cookie, flat side down, pressing slightly to adhere. Cover and freeze the sandwiches until they are firm, at least 3 hours. Sandwiches can be made up to 4 days ahead. Wrap each sandwich with plastic wrap and keep frozen.

Nutrition Facts



Properties

Glycemic Index:7.25, Glycemic Load:10.52, Inflammation Score:-3, Nutrition Score:4.650000024101%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 219.65kcal (10.98%), Fat: 11.62g (17.88%), Saturated Fat: 6.2g (38.73%), Carbohydrates: 25.6g (8.53%), Net Carbohydrates: 24.21g (8.81%), Sugar: 18.18g (20.19%), Cholesterol: 31.36mg (10.45%), Sodium: 85.36mg (3.71%), Alcohol: 0.45g (100%), Alcohol %: 0.89% (100%), Caffeine: 6.52mg (2.17%), Protein: 3.13g (6.25%), Manganese: 0.24mg (11.97%), Vitamin B2: 0.15mg (8.87%), Phosphorus: 80.97mg (8.1%), Copper: 0.14mg (7.16%), Magnesium: 27.95mg (6.99%), Vitamin E: 1.03mg (6.88%), Calcium: 62.66mg (6.27%), Selenium: 4.25µg (6.07%), Fiber: 1.39g (5.56%), Iron: 0.98mg (5.42%), Vitamin A: 257.51IU (5.15%), Vitamin B1: 0.07mg (4.77%), Potassium: 141mg (4.03%), Zinc: 0.59mg (3.93%), Folate: 14.95µg (3.74%), Vitamin B5: 0.29mg (2.85%), Vitamin B3: 0.57mg (2.84%), Vitamin B12: 0.15µg (2.58%), Vitamin B6: 0.03mg (1.48%), Vitamin D: 0.17µg (1.15%)