



## Bake the Book: Scribble Cookies

READY IN



45 min.

SERVINGS



20

CALORIES



311 kcal

DESSERT

## Ingredients

- ☐ 20 servings grands flaky refrigerator biscuits
- ☐ 0.3 cup plus light
- ☐ 2 egg yolk
- ☐ 3 cups flour all-purpose
- ☐ 3 ounces bittersweet chocolate finely chopped
- ☐ 0.3 cup cream sour
- ☐ 2.5 tablespoons sugar sifted
- ☐ 3.5 tablespoons butter unsalted softened
- ☐ 0.5 teaspoon vanilla extract pure

- ☐ 2 ounces vegetable oil finely chopped
- ☐ 0.3 cup milk whole

## Equipment

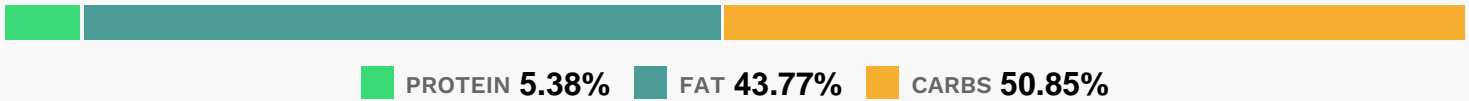
- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ plastic wrap
- ☐ cookie cutter

## Directions

- ☐ Preheat the oven to 350°F. Line 2 baking sheets with parchment paper.
- ☐ To make the cookies, place all the ingredients in a food processor and pulse until it starts coming together. Turn out onto a lightly floured surface and knead for a few minutes until you have a soft, uniform dough.
- ☐ Roll into a ball and flatten slightly with the palm of your hand.
- ☐ Roll out to about 1/4 inch thick. With a cookie cutter or glass, cut out forty 2-inch circles (with straight or ridged edges) and place on the prepared baking sheets about 1/2 inch apart. (You can re-roll scraps up to 3 times, if necessary.)
- ☐ Bake until firm to the touch and slightly brown around the edges (make sure they are still white in the center), 15 to 20 minutes. Allow to cool for a few minutes on the baking sheets, then transfer to a wire rack to cool completely.
- ☐ To make the filling, bring a saucepan of water to a simmer over low to medium heat.
- ☐ Place the chocolate in a metal bowl, set over the saucepan, making sure the water doesn't touch the bottom of the bowl, and cook, stirring often, until completely melted, 7 to 10 minutes.
- ☐ Remove from the heat and set aside the saucepan with water.

- ☐ Add the butter, sour cream, corn syrup, and vanilla to the melted chocolate, and stir until well combined, being sure not to aerate the mixture.
- ☐ Place a small piece of plastic wrap directly on top of the mixture and let cool to room temperature.
- ☐ To make the topping, return the saucepan of water to a simmer over low to medium heat.
- ☐ Combine the milk, confectioner's sugar, and chocolate in a metal bowl and set over the saucepan, making sure the water doesn't touch the bottom of the bowl, and cook, stirring often, until completely melted, 5 to 7 minutes.
- ☐ Add the cocoa butter and continue cooking until a smooth glaze is formed, about 3 minutes. Keep warm.
- ☐ Flip over 20 of the cookies. Using a piping bag fitted with a flat tip, or two spoons, spread about 1 tablespoon of filling on each of the flipped cookies.
- ☐ Place the remaining 20 cookies on top to make a sandwich and press down slightly to ensure the filling reaches the edges and is evenly spread.
- ☐ Drizzle the warm chocolate topping over the cookies so that the top looks like a scribble.
- ☐ Let cool on a wire rack.

## Nutrition Facts



## Properties

Glycemic Index:13.3, Glycemic Load:23.27, Inflammation Score:-3, Nutrition Score:6.4200000619597%

## Nutrients (% of daily need)

Calories: 310.86kcal (15.54%), Fat: 15.12g (23.26%), Saturated Fat: 5.44g (34.02%), Carbohydrates: 39.52g (13.17%), Net Carbohydrates: 38.31g (13.93%), Sugar: 12.7g (14.11%), Cholesterol: 27.02mg (9.01%), Sodium: 105.49mg (4.59%), Alcohol: 0.03g (100%), Alcohol %: 0.06% (100%), Caffeine: 3.66mg (1.22%), Protein: 4.18g (8.36%), Vitamin B1: 0.26mg (17.03%), Manganese: 0.31mg (15.29%), Folate: 59.87µg (14.97%), Selenium: 9.69µg (13.84%), Vitamin B2: 0.2mg (11.9%), Iron: 2.03mg (11.26%), Vitamin B3: 2.07mg (10.34%), Vitamin K: 8.89µg (8.47%), Vitamin E: 1.07mg (7.11%), Phosphorus: 62.67mg (6.27%), Copper: 0.11mg (5.39%), Fiber: 1.21g (4.84%), Magnesium: 16.38mg (4.09%), Zinc: 0.47mg (3.11%), Vitamin A: 136.24IU (2.72%), Vitamin B5: 0.26mg (2.57%), Potassium: 79.75mg (2.28%), Vitamin B6: 0.04mg (1.95%), Calcium: 19.23mg (1.92%), Vitamin B12: 0.07µg (1.16%), Vitamin D: 0.17µg (1.12%)