



Bittersweet Sugar Cookie Macaroons

READY IN



28 min.

SERVINGS



28

CALORIES



148 kcal

Ingredients

- ☐ 4 ounce bittersweet chocolate baking bar (with ghirardelli) chopped
- ☐ 18 ounce ready-to-bake sugar cookie bar dough (refrigerated with nestlé)
- ☐ 3 cups coconut or sweetened flaked
- ☐ 2 tablespoons whipping cream

Equipment

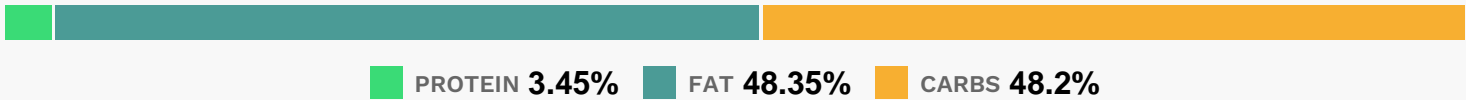
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ ziploc bags

☐ microwave

Directions

- ☐ Cut each cookie dough portion into 4 equal pieces.
- ☐ Roll dough pieces in coconut; shape into balls.
- ☐ Place balls 2" apart on lightly greased baking sheets.
- ☐ Bake at 350 for 12 to 13 minutes or until edges are golden. Cool on baking sheets 5 minutes; transfer to wire racks to cool completely.
- ☐ Combine chocolate and whipping cream in a small glass bowl. Microwave on HIGH 30 seconds; stir. Spoon melted chocolate into a small zip-top plastic bag. Snip a small hole in 1 corner of bag. Pipe 1/2 to 1 teaspoon chocolate mixture onto center of 40 cookie bottoms. Top with remaining half of cookies, pressing gently to adhere.
- ☐ Let sandwich cookies stand on wire racks for chocolate to harden.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.3530434944222%

Nutrients (% of daily need)

Calories: 148.08kcal (7.4%), Fat: 8.04g (12.37%), Saturated Fat: 4.53g (28.33%), Carbohydrates: 18.03g (6.01%), Net Carbohydrates: 16.64g (6.05%), Sugar: 11.52g (12.8%), Cholesterol: 3.46mg (1.15%), Sodium: 79.68mg (3.46%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.48mg (1.16%), Protein: 1.29g (2.58%), Manganese: 0.2mg (9.86%), Fiber: 1.39g (5.56%), Phosphorus: 51.06mg (5.11%), Copper: 0.08mg (4.21%), Iron: 0.73mg (4.07%), Selenium: 2.4µg (3.43%), Magnesium: 13.12mg (3.28%), Folate: 11.8µg (2.95%), Vitamin B3: 0.54mg (2.69%), Vitamin B1: 0.04mg (2.68%), Potassium: 83.65mg (2.39%), Vitamin K: 1.93µg (1.84%), Vitamin B2: 0.03mg (1.62%), Zinc: 0.22mg (1.46%)