



Butterscotch Chocolate Sandwich Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



252 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 1 tablespoon bourbon
- 1.5 cups confectioners' sugar
- 0.8 cup brown sugar dark packed
- 1 large eggs lightly beaten
- 2.3 cups flour all-purpose
- 0.3 cup heavy cream

- 0.5 teaspoon salt
- 1 cup sugar
- 0.5 pound butter unsalted softened
- 4 ounces butter unsalted
- 0.8 cup cocoa powder unsweetened
- 2 teaspoons vanilla extract pure

Equipment

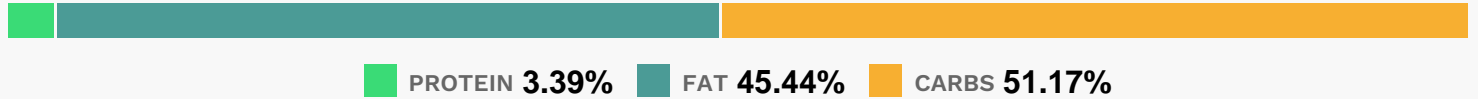
- bowl
- baking sheet
- sauce pan
- oven
- whisk
- wire rack
- hand mixer
- cookie cutter

Directions

- Make the cookies: In a large bowl, whisk the flour with the cocoa powder, baking powder, baking soda and salt. In a standing electric mixer fitted with the paddle, cream the butter with the sugar until fluffy.
- Add the egg and vanilla and beat until blended. Beat in the dry ingredients at low speed. Scrape out the dough and pat it into two 6-inch disks. Wrap the dough in plastic and refrigerate for 30 minutes, or until chilled.
- Preheat the oven to 35
- Let the dough soften at room temperature for 15 minutes. On a lightly floured surface, roll out 1 disk of dough to a scant 1/4-inch thickness. Using a floured 3-inch round or square cookie cutter, cut out as many cookies as possible and transfer them to 2 large ungreased baking sheets. Gather the scraps, press them together and chill briefly until firm enough to roll.
- Roll out the scraps and cut out more cookies.

- Bake the cookies on the lower and middle racks of the oven for 12 minutes, or until they have puffed and the tops look dry.
- Let cool for 5 minutes on the sheets, then transfer the cookies to a wire rack to cool completely. Repeat with the second disk of cookie dough.
- Make the filling: In a medium saucepan, combine the brown sugar with the cream and 4 tablespoons of the butter and bring to a boil. Cook over moderately high heat, stirring, until syrupy, about 2 minutes.
- Remove from the heat and let cool until thickened and barely warm to the touch, about 15 minutes.
- Transfer to a medium bowl and beat in the remaining 4 tablespoons of butter, the confectioners' sugar and the bourbon until the filling is fluffy.
- Arrange half of the cookies on a work surface, tops down. Scoop 1 tablespoon of the butterscotch filling into the center and cover with the remaining cookies, tops up; press gently to form sandwiches.
- Transfer the cookies to a platter and serve.
- Make Ahead: The sandwich cookies can be stored in an airtight container for up to 1 week.

Nutrition Facts



Properties

Glycemic Index:10.5, Glycemic Load:12.31, Inflammation Score:-4, Nutrition Score:3.8004347430947%

Flavonoids

Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg

Nutrients (% of daily need)

Calories: 251.66kcal (12.58%), Fat: 13.1g (20.15%), Saturated Fat: 8.15g (50.95%), Carbohydrates: 33.19g (11.06%), Net Carbohydrates: 31.88g (11.59%), Sugar: 22.53g (25.03%), Cholesterol: 41.03mg (13.68%), Sodium: 88.26mg (3.84%), Alcohol: 0.32g (100%), Alcohol %: 0.72% (100%), Caffeine: 6.18mg (2.06%), Protein: 2.2g (4.4%), Manganese: 0.19mg (9.51%), Vitamin A: 401.92IU (8.04%), Selenium: 5.39µg (7.7%), Vitamin B1: 0.1mg (6.41%), Copper: 0.13mg (6.38%), Folate: 23.88µg (5.97%), Iron: 1.03mg (5.7%), Fiber: 1.31g (5.24%), Vitamin B2: 0.09mg (5.1%), Phosphorus: 43.49mg (4.35%), Magnesium: 17.38mg (4.34%), Vitamin B3: 0.77mg (3.84%), Vitamin E:

0.38mg (2.56%), Calcium: 22.23mg (2.22%), Zinc: 0.31mg (2.1%), Potassium: 72.01mg (2.06%), Vitamin D: 0.29µg (1.96%), Vitamin B5: 0.12mg (1.21%), Vitamin K: 1.18µg (1.12%)