



Cherry Almond White Chocolate Sandwiches

 Vegetarian

READY IN



75 min.

SERVINGS



24

CALORIES



244 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 2 cups bleached all purpose flour
- ☐ 0.8 cup almond butter
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup cherries dried sour roughly chopped
- ☐ 0.3 cup confectioners' sugar
- ☐ 1 large eggs
- ☐ 1 large egg yolk
- ☐ 0.5 cup granulated sugar

- ☐ 1 cup brown sugar dark light packed
- ☐ 0.1 teaspoon salt fine
- ☐ 0.5 teaspoon salt fine
- ☐ 0.3 cup butter unsalted softened
- ☐ 6 ounces butter unsalted cooled melted
- ☐ 2 teaspoons vanilla extract pure
- ☐ 0.5 cup chocolate chunks white

Equipment

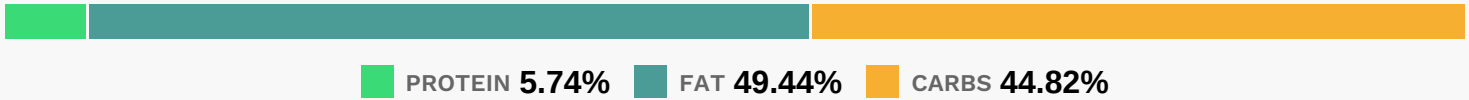
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ blender
- ☐ stand mixer

Directions

- ☐ For the cookies: Preheat the oven to 325 degrees F, with racks in the upper and lower thirds of the oven. Line two rimmed baking sheets with parchment paper and set aside.
- ☐ Mix the flour, baking soda and salt in a small bowl until combined. In the bowl of a stand mixer, beat the butter and both sugars on medium speed until smooth and incorporated.
- ☐ Add the vanilla, egg and egg yolk and mix until incorporated. Then add the flour mixture, sour cherries and white chocolate.
- ☐ Mix until incorporated.
- ☐ Scoop a level tablespoon of dough, roll in a ball and, using fingertips, pull apart into two equal pieces. (You'll have 36 to make 18 sandwiches.)
- ☐ Place the formed dough balls on one of the prepared baking sheets, about 2 inches apart.
- ☐ Bake until the edges are slightly golden and the middles are still soft but not wet, 12 to 15 minutes.
- ☐ Let the cookies cool for 20 to 30 minutes on the baking sheets.

- ☐
- For the filling: While the cookies are cooling, beat the almond butter, confectioners' sugar, butter and salt with a hand-held mixer until whipped and light, about 2 minutes. Chill the filling until ready to assemble the cookies.
- ☐
- Spread 1 tablespoon of the filling onto the bottom side of a cookie.
- ☐
- Place another cookie, bottom-side down, onto the filling. Repeat with the remaining cookies.

Nutrition Facts



Properties

Glycemic Index:8.96, Glycemic Load:10.21, Inflammation Score:-4, Nutrition Score:4.9178261091204%

Nutrients (% of daily need)

Calories: 243.86kcal (12.19%), Fat: 13.71g (21.09%), Saturated Fat: 6.06g (37.85%), Carbohydrates: 27.96g (9.32%), Net Carbohydrates: 26.63g (9.68%), Sugar: 18.23g (20.25%), Cholesterol: 36.51mg (12.17%), Sodium: 94.89mg (4.13%), Alcohol: 0.11g (100%), Alcohol %: 0.28% (100%), Protein: 3.58g (7.16%), Vitamin E: 2.19mg (14.62%), Manganese: 0.25mg (12.31%), Vitamin B2: 0.15mg (9.01%), Selenium: 5.16µg (7.37%), Vitamin A: 348.52IU (6.97%), Phosphorus: 67.08mg (6.71%), Magnesium: 25.88mg (6.47%), Folate: 25.85µg (6.46%), Vitamin B1: 0.09mg (6%), Fiber: 1.33g (5.32%), Iron: 0.93mg (5.18%), Calcium: 50.49mg (5.05%), Copper: 0.1mg (4.94%), Vitamin B3: 0.91mg (4.53%), Potassium: 99.03mg (2.83%), Zinc: 0.41mg (2.75%), Vitamin B5: 0.17mg (1.69%), Vitamin D: 0.22µg (1.48%), Vitamin B6: 0.02mg (1.24%), Vitamin B12: 0.07µg (1.16%)