



Chocolate-Almond Butter Thumbprint Cookies

READY IN



70 min.

SERVINGS



30

CALORIES



151 kcal

DESSERT

Ingredients

- ☐ 0.3 cup skin-on almonds sliced coarsely chopped
- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 large eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.3 cup granulated sugar
- ☐ 0.5 cup heavy cream
- ☐ 0.5 cup brown sugar light packed
- ☐ 0.5 teaspoon salt fine
- ☐ 5 ounces bittersweet chocolate finely chopped

- ☐ 0.5 cup smooth unsweetened
- ☐ 8 tablespoons butter unsalted at room temperature
- ☐ 2 teaspoons vanilla extract pure

Equipment

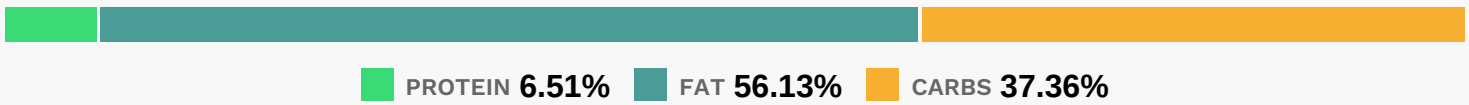
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ stand mixer
- ☐ microwave
- ☐ pastry bag

Directions

- ☐ Special equipment: Pastry bag with a star tip
- ☐ For the cookies: Adjust the racks to the top and lower thirds of the oven and preheat to 375 degrees F. Line two baking sheets with parchment paper.
- ☐ Whisk together the flour, baking powder and salt in a medium bowl and set aside.
- ☐ Combine the butter and almond butter in the bowl of a stand mixer fitted with a paddle attachment (or in a large bowl if using a hand mixer). Beat on medium-high speed until smooth and combined. Scrape down the sides of the bowl.
- ☐ Add the brown sugar and 1/3 cup of the granulated sugar and continue to beat until light and fluffy, about 3 minutes.
- ☐ Add the egg and vanilla and beat until combined. Adjust the speed to medium-low and add the flour in two batches, mixing until just incorporated.
- ☐ Combine the chopped almonds and the remaining 3 tablespoons granulated sugar in a small bowl.

- ☐ Scoop out even tablespoons of cookie dough, roll into balls and then dredge in the almond-sugar mixture. Space the balls about 2 inches apart on the prepared baking sheets.
- ☐ Bake until the cookies appear dry and slightly cracked on the top and golden brown on the bottom, 10 to 12 minutes.
- ☐ Use the rounded side of a teaspoon to make an indentation in the center of each cookie.
- ☐ Let them cool for a few minutes on the baking sheets, and then transfer to a rack to cool completely.
- ☐ For the chocolate ganache filling: While the cookies cool, combine the chocolate and heavy cream in a microwave-safe bowl and heat for 45 second increments, stirring well between each, until smooth.
- ☐ Let cool completely at room temperature.
- ☐ Fill a pastry bag fitted with a medium star tip with the chocolate ganache. Pipe about 1 teaspoon of the ganache into the center of each cookie.
- ☐ Serve, or refrigerate in an airtight container for up to 3 days.

Nutrition Facts



Properties

Glycemic Index:8.24, Glycemic Load:5.05, Inflammation Score:-2, Nutrition Score:3.8678260509573%

Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg 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: 150.86kcal (7.54%), Fat: 9.6g (14.77%), Saturated Fat: 4.17g (26.04%), Carbohydrates: 14.38g (4.79%), Net Carbohydrates: 13.21g (4.8%), Sugar: 7.94g (8.82%), Cholesterol: 18.99mg (6.33%), Sodium: 58.72mg (2.55%), Alcohol: 0.09g (100%), Alcohol %: 0.36% (100%), Caffeine: 4.06mg (1.35%), Protein: 2.5g (5.01%), Manganese: 0.23mg (11.71%), Vitamin E: 1.59mg (10.58%), Magnesium: 26.56mg (6.64%), Copper: 0.13mg (6.38%), Vitamin B2:

0.11mg (6.32%), Phosphorus: 57.42mg (5.74%), Selenium: 3.41µg (4.87%), Iron: 0.87mg (4.83%), Fiber: 1.17g (4.7%), Folate: 15.44µg (3.86%), Vitamin B1: 0.06mg (3.81%), Calcium: 38mg (3.8%), Vitamin A: 163.03IU (3.26%), Vitamin B3: 0.61mg (3.04%), Zinc: 0.39mg (2.61%), Potassium: 88.61mg (2.53%), Vitamin B5: 0.11mg (1.07%), Vitamin D: 0.15µg (1.02%)