





Ingredients

- 0.5 teaspoon baking soda
 - 0.5 cup butter softened
 - 2 tablespoons butter
 - 0.3 cup buttermilk
 - 1 eggs
 - 1.8 cups flour all-purpose
 - 1 cup granulated sugar
 - 2 cups powdered sugar
 - 0.5 teaspoon salt

- 2 oz baker's chocolate unsweetened
- 2 oz baker's chocolate unsweetened cooled melted
- 1 teaspoon vanilla
 - 3 tablespoons water hot

Equipment

bowl
baking sheet
sauce pan
oven
wire rack
hand mixer

Directions

Heat oven to 400F. Grease cookie sheet with shortening or cooking spray.

In large bowl, beat granulated sugar, 1/2 cup butter, the buttermilk, vanilla, egg and 2 ounces melted chocolate with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt.

On cookie sheet, drop dough by rounded tablespoonfuls about 2 inches apart.

Bake 8 to 10 minutes or until almost no indentation remains when touched in center. Immediately remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.

In 2-quart saucepan, melt 2 ounces chocolate and 2 tablespoons butter over low heat, stirring occasionally; remove from heat. Stir in powdered sugar and hot water until smooth. (If frosting is too thick, add more water, 1 teaspoon at a time. If frosting is too thin, add more powdered sugar, 1 tablespoon at a time.)

Spread over cookies.

Nutrition Facts

PROTEIN 4.22% FAT 37.28% CARBS 58.5%

Properties

Glycemic Index:4.89, Glycemic Load:7.27, Inflammation Score:-2, Nutrition Score:2.3295652067046%

Flavonoids

Catechin: 2.03mg, Catechin: 2.03mg, Catechin: 2.03mg, Catechin: 2.03mg Epicatechin: 4.47mg, Epicatechin: 4.47mg, Epicatechin: 4.47mg

Nutrients (% of daily need)

Calories: 116.93kcal (5.85%), Fat: 5.08g (7.81%), Saturated Fat: 1.77g (11.03%), Carbohydrates: 17.93g (5.98%), Net Carbohydrates: 17.24g (6.27%), Sugar: 12.24g (13.6%), Cholesterol: 4.79mg (1.6%), Sodium: 89.77mg (3.9%), Alcohol: 0.04g (100%), Alcohol %: 0.16% (100%), Protein: 1.29g (2.59%), Manganese: 0.17mg (8.7%), Copper: 0.11mg (5.66%), Iron: 0.86mg (4.77%), Selenium: 2.85µg (4.07%), Vitamin B1: 0.05mg (3.62%), Folate: 12.73µg (3.18%), Magnesium: 12.15mg (3.04%), Vitamin A: 150.86IU (3.02%), Fiber: 0.69g (2.75%), Vitamin B2: 0.05mg (2.73%), Zinc: 0.37mg (2.48%), Phosphorus: 24.38mg (2.44%), Vitamin B3: 0.41mg (2.03%), Potassium: 39.4mg (1.13%), Vitamin E: 0.15mg (1.02%)