



## Chocolate Ganache Sandwiches

READY IN



45 min.

SERVINGS



30

CALORIES



193 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- ☐ 18 ounce chocolate wafers such as nabisco famous
- ☐ 2 cups cup heavy whipping cream
- ☐ 12 ounce semi chocolate chips

### Equipment

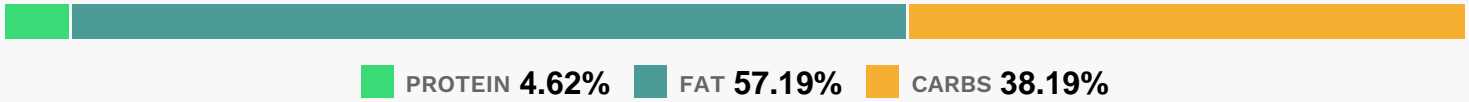
- ☐ hand mixer

### Directions

- ☐ Melt the chocolate chips in the heavy cream over low heat, stirring occasionally until blended.

Remove from heat and chill in the refrigerator until cool but not firm. (Can be made ahead to this point up to 2 days ahead, but allow the cream to soften before proceeding.) Beat the chocolate cream with an electric mixer until light and fluffy, 3 to 5 minutes. Assemble the sandwiches with 2 Chocolate Wafers and a few tablespoons of ganache.Note: If you like crispy cookies and creamy filling, make these as close to party time as possible. For a softer, ice-cream-sandwich type of dessert, make them 1 day ahead and keep them covered in the refrigerator. The wafers will absorb some of the filling and become more cakelike.

## Nutrition Facts



## Properties

Glycemic Index:1.65, Glycemic Load:5.83, Inflammation Score:-3, Nutrition Score:3.952608709426%

## Nutrients (% of daily need)

Calories: 193.26kcal (9.66%), Fat: 12.49g (19.21%), Saturated Fat: 6.87g (42.93%), Carbohydrates: 18.76g (6.25%), Net Carbohydrates: 17.28g (6.28%), Sugar: 10.99g (12.21%), Cholesterol: 18.95mg (6.32%), Sodium: 104.07mg (4.52%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 11.45mg (3.82%), Protein: 2.27g (4.53%), Manganese: 0.27mg (13.44%), Copper: 0.22mg (11.1%), Iron: 1.41mg (7.86%), Magnesium: 30.08mg (7.52%), Phosphorus: 61.14mg (6.11%), Fiber: 1.49g (5.94%), Vitamin A: 240.95IU (4.82%), Vitamin B2: 0.08mg (4.74%), Zinc: 0.52mg (3.49%), Selenium: 2.4µg (3.43%), Potassium: 115.09mg (3.29%), Vitamin B3: 0.59mg (2.96%), Vitamin B1: 0.04mg (2.76%), Calcium: 22.78mg (2.28%), Vitamin E: 0.34mg (2.24%), Folate: 8.63µg (2.16%), Vitamin D: 0.25µg (1.69%), Vitamin K: 1.73µg (1.65%), Vitamin B5: 0.14mg (1.39%), Vitamin B12: 0.06µg (1.02%)