



Chocolate Gingerbread Sandwich Cookies

READY IN



95 min.

SERVINGS



32

CALORIES



229 kcal

DESSERT

Ingredients

- ☐ 0.3 cup cocoa powder
- ☐ 0.5 cup butter softened
- ☐ 30 oz grands flaky refrigerator biscuits refrigerated
- ☐ 2 tablespoons milk
- ☐ 4 cups powdered sugar
- ☐ 0.3 cup sugar
- ☐ 2 teaspoons vanilla

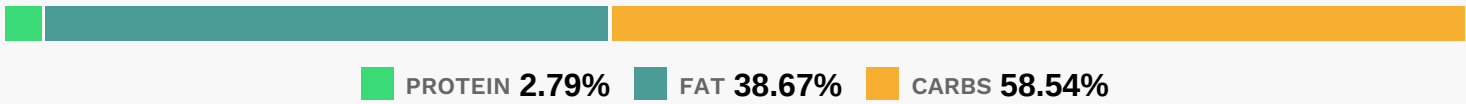
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Heat oven to 350F. In small bowl, place sugar.
- ☐ In large bowl, break up cookie dough. Stir or knead in cocoa until well blended. Shape dough into 64 (1-inch) balls. On ungreased cookie sheets, place balls 2 inches apart. Press each flat, with smooth-bottomed glass dipped in sugar.
- ☐ Bake 6 to 9 minutes or until cookies are set. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 20 minutes.
- ☐ In medium bowl, beat filling ingredients with electric mixer on medium speed until light and fluffy.
- ☐ Spread about 2 heaping teaspoons filling between bottoms of pairs of cooled cookies.

Nutrition Facts



Properties

Glycemic Index:6.94, Glycemic Load:11.74, Inflammation Score:-1, Nutrition Score:2.6417391355271%

Flavonoids

Catechin: 0.44mg, Catechin: 0.44mg, Catechin: 0.44mg, Catechin: 0.44mg Epicatechin: 1.32mg, Epicatechin: 1.32mg, Epicatechin: 1.32mg, Epicatechin: 1.32mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 229.22kcal (11.46%), Fat: 9.97g (15.33%), Saturated Fat: 4.05g (25.3%), Carbohydrates: 33.95g (11.32%), Net Carbohydrates: 33.36g (12.13%), Sugar: 22.06g (24.51%), Cholesterol: 7.74mg (2.58%), Sodium: 117.46mg (5.11%), Alcohol: 0.09g (100%), Alcohol %: 0.22% (100%), Protein: 1.62g (3.24%), Manganese: 0.14mg (7.04%), Vitamin B1: 0.1mg (6.34%), Folate: 21.85µg (5.46%), Vitamin B2: 0.09mg (5.35%), Iron: 0.9mg (4.98%), Vitamin E: 0.73mg (4.88%), Vitamin B3: 0.89mg (4.45%), Vitamin K: 3.19µg (3.04%), Selenium: 1.9µg (2.71%), Copper: 0.05mg (2.54%), Phosphorus: 24.29mg (2.43%), Fiber: 0.59g (2.38%), Vitamin A: 113.01IU (2.26%), Magnesium: 7.29mg (1.82%), Zinc:

0.19mg (1.23%), Potassium: 36.56mg (1.04%), Vitamin B6: 0.02mg (1.02%)