



Chocolate-Mint Layered Cookie Slices

 Dairy Free

READY IN



280 min.

SERVINGS



42

CALORIES



106 kcal

DESSERT

Ingredients

- 1 serving you will also need: parchment paper
- 0.8 cup butter softened
- 0.8 cup sugar
- 1 eggs
- 1 teaspoon vanilla
- 2.3 cups flour all-purpose
- 0.3 teaspoon double-acting baking powder
- 0.3 teaspoon salt

- 9 oz semi chocolate chips
- 1 tablespoon flour all-purpose
- 9 drops drop natural food coloring green
- 1 teaspoon peppermint extract
- 1 teaspoon shortening

Equipment

- bowl
- baking sheet
- baking paper
- oven
- knife
- wire rack
- plastic wrap
- hand mixer
- microwave
- pizza cutter

Directions

- In large bowl, beat butter and sugar with electric mixer on medium speed until creamy. Beat in egg and vanilla. On low speed, beat in 2 1/4 cups flour, the baking powder and salt until dough forms. Divide dough in half (about 1 1/4 cups each); place 1 portion in medium bowl.
- In small microwavable bowl, microwave 1/2 cup of the chocolate chips on High 30 to 60 seconds or until melted, stirring twice. Stir until smooth; cool.
- Add melted chocolate to dough in medium bowl; knead until combined. To remaining dough, add 1 tablespoon flour, the food color and mint extract; mix until blended. Wrap each portion of dough in waxed paper; refrigerate 30 minutes.
- Pat chocolate dough into rectangle shape.
- Place between sheets of Reynolds Parchment Paper paper.

- Roll to 10x6-inch rectangle, patting into shape with fingers as needed to retain rectangle shape. Repeat with green dough; remove top sheet of parchment paper.
- Remove top sheet of parchment paper from chocolate dough. Turn upside down over green dough, pressing firmly; remove parchment paper. With sharp knife or pizza cutter, cut lengthwise into 3 equal strips. Stack strips so you have 1 long rectangle, about 1 1/2 inches high and 2 inches wide, pressing firmly. Wrap in plastic wrap; refrigerate 1 hour.
- Heat oven to 350°F. ADD Line cookie sheet with Reynolds Parchment Paper; set aside. Trim edges of dough log, if desired.
- Cut into 1/4-inch slices. On lined cookie sheet, place slices 2 inches apart.
- Bake 10 to 12 minutes or until edges start to brown.
- Remove from cookie sheet to cooling rack; cool completely.
- In small microwavable bowl, microwave remaining 1 cup chocolate chips and the shortening uncovered on High 60 to 90 seconds or until melted, stirring twice. Stir until melted. Dip one edge of each cookie in chocolate.
- Place on Reynolds Parchment Paper; let stand until set, about 1 1/2 to 2 hours.

Nutrition Facts

■ PROTEIN **4.71%** ■ FAT **49.84%** ■ CARBS **45.45%**

Properties

Glycemic Index:7.43, Glycemic Load:6.29, Inflammation Score:-2, Nutrition Score:2.1669565048069%

Nutrients (% of daily need)

Calories: 106.26kcal (5.31%), Fat: 5.89g (9.06%), Saturated Fat: 2.09g (13.05%), Carbohydrates: 12.08g (4.03%), Net Carbohydrates: 11.4g (4.15%), Sugar: 5.84g (6.49%), Cholesterol: 4.26mg (1.42%), Sodium: 57.02mg (2.48%), Alcohol: 0.07g (100%), Alcohol %: 0.38% (100%), Caffeine: 5.22mg (1.74%), Protein: 1.25g (2.51%), Manganese: 0.13mg (6.42%), Selenium: 3.19µg (4.56%), Copper: 0.09mg (4.35%), Iron: 0.73mg (4.04%), Vitamin B1: 0.06mg (3.79%), Folate: 13.13µg (3.28%), Magnesium: 12.49mg (3.12%), Vitamin A: 153.69IU (3.07%), Fiber: 0.67g (2.69%), Phosphorus: 26.78mg (2.68%), Vitamin B2: 0.04mg (2.6%), Vitamin B3: 0.46mg (2.3%), Zinc: 0.22mg (1.49%), Potassium: 45.33mg (1.3%), Vitamin E: 0.18mg (1.23%)