



Chocolate-Mint Thumbprints

READY IN



135 min.

SERVINGS



36

CALORIES



125 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 1 cup butter softened
- 3 tablespoons butter
- 18 crème de cassis liqueur rectangular cut in half diagonally thin
- 0.8 cup chocolate chips dark
- 2 egg yolk
- 2.3 cups flour all-purpose
- 16 drops drop natural food coloring green
- 1.5 teaspoons peppermint extract

- 1 cup powdered sugar
- 0.3 teaspoon salt
- 3 tablespoons whipping cream

Equipment

- bowl
- baking sheet
- baking paper
- oven
- hand mixer
- wooden spoon
- microwave

Directions

- Heat oven to 350F. Line cookie sheets with cooking parchment paper.
- In large bowl, beat 1 cup butter and the powdered sugar with electric mixer on medium speed until light and fluffy. Beat in peppermint extract, egg yolks and food color until blended. On low speed, beat in flour, baking powder and salt.
- Shape dough into 1-inch balls; place 2 inches apart on cookie sheets. Using end of handle of wooden spoon, press a deep well into center of each cookie.
- Bake 10 to 12 minutes or until set. Reshape wells with end of handle of wooden spoon. Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
- In medium microwavable bowl, microwave chocolate chips, cream and 3 tablespoons butter on High 1 minute, stirring frequently, until chocolate is melted and mixture is smooth. Fill each well with about 1 teaspoon chocolate mixture; garnish with candy piece.
- Let stand about 1 hour until chocolate is set.

Nutrition Facts



PROTEIN 4.4% **FAT 57.99%** **CARBS 37.61%**

Properties

Glycemic Index:7.42, Glycemic Load:4.33, Inflammation Score:-2, Nutrition Score:1.9526086928242%

Nutrients (% of daily need)

Calories: 125.06kcal (6.25%), Fat: 8.03g (12.36%), Saturated Fat: 5.32g (33.27%), Carbohydrates: 11.72g (3.91%), Net Carbohydrates: 11.37g (4.13%), Sugar: 4.84g (5.37%), Cholesterol: 28.32mg (9.44%), Sodium: 75.18mg (3.27%), Alcohol: 0.21g (100%), Alcohol %: 1.03% (100%), Protein: 1.37g (2.74%), Selenium: 3.54µg (5.05%), Vitamin B1: 0.07mg (4.5%), Vitamin A: 219.9IU (4.4%), Folate: 16.82µg (4.2%), Vitamin B2: 0.06mg (3.31%), Manganese: 0.06mg (2.99%), Vitamin B3: 0.51mg (2.53%), Iron: 0.45mg (2.5%), Phosphorus: 20.81mg (2.08%), Calcium: 19.77mg (1.98%), Vitamin E: 0.27mg (1.83%), Zinc: 0.22mg (1.47%), Fiber: 0.35g (1.41%), Vitamin B5: 0.1mg (1.04%), Potassium: 36.5mg (1.04%)