



Chocolate Pink and White Cookies

 Vegetarian

READY IN



32 min.

SERVINGS



16

CALORIES



232 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 cup buttermilk
- ☐ 0.5 cup natural cocoa powder unsweetened
- ☐ 1 teaspoon plus
- ☐ 2 tablespoons cup heavy whipping cream
- ☐ 6.8 oz stir and spoon into cup all-purpose
- ☐ 1 large eggs at room temperature
- ☐ 3 drops food coloring paste red

- ☐ 1 cup granulated sugar
- ☐ 1.5 tablespoons milk as needed plus more
- ☐ 1.8 cups powdered sugar (8 oz)
- ☐ 0.5 teaspoon salt
- ☐ 10.5 tablespoons butter unsalted softened
- ☐ 1 teaspoon vanilla extract

Equipment

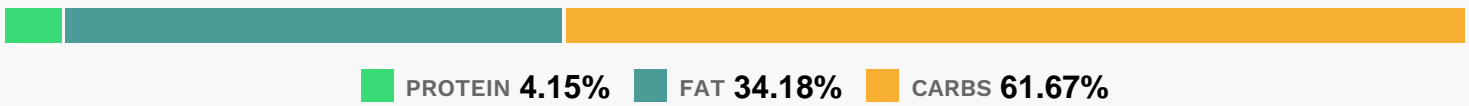
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ mixing bowl
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees F. Have ready two large baking sheets lined with parchment paper.
- ☐ Mix together the flour, baking soda, salt and cocoa powder and set aside. In a large mixing bowl using an electric mixer, beat the butter and sugar until creamy.
- ☐ Add the egg and beat until mixed, then beat in the vanilla.
- ☐ Add the buttermilk and flour mixture alternately until you have a smooth, thick, batter. Using a generously heaping tablespoon, drop the dough onto the baking sheets spacing 2 inches apart.
- ☐ Bake for 12–14 minutes or until cookies appear set and spring back when touched.
- ☐ Remove from baking sheets and let cool. Set a decorating bag in a glass and pull sides down to make a little cuff. Do not snip the bottom or add a decorating tip at this point. To make the white frosting, combine the powdered sugar, cream, milk and corn syrup in a bowl and stir until thick.
- ☐ Add corn syrup and vanilla.

- ☐ Add more milk, 1 teaspoon at a time, until batter is thin but not runny.
- ☐ Transfer to the decorating bag.Repeat the same steps with the pink frosting recipe, only add the red food coloring
- ☐ Transfer to another decorating bag.When cookies are completely cool, turn them over so that the flat side is up. Snip the tip off the white decorating bag and pipe filling over half of each cookie. Repeat with the pink icing.
- ☐ Let cookies sit at room temperature until the icing sets.

Nutrition Facts



Properties

Glycemic Index:14.57, Glycemic Load:15.57, Inflammation Score:-3, Nutrition Score:3.8065217763347%

Flavonoids

Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg

Nutrients (% of daily need)

Calories: 232.32kcal (11.62%), Fat: 9.16g (14.1%), Saturated Fat: 5.61g (35.03%), Carbohydrates: 37.2g (12.4%), Net Carbohydrates: 35.88g (13.05%), Sugar: 26.29g (29.21%), Cholesterol: 34.22mg (11.41%), Sodium: 120.21mg (5.23%), Alcohol: 0.09g (100%), Alcohol %: 0.18% (100%), Caffeine: 6.18mg (2.06%), Protein: 2.5g (5.01%), Manganese: 0.19mg (9.43%), Selenium: 5.95µg (8.5%), Vitamin B1: 0.1mg (6.82%), Copper: 0.13mg (6.32%), Folate: 24.98µg (6.24%), Vitamin B2: 0.1mg (6.03%), Vitamin A: 284.56IU (5.69%), Iron: 1.01mg (5.6%), Fiber: 1.32g (5.28%), Phosphorus: 47.9mg (4.79%), Magnesium: 17.46mg (4.36%), Vitamin B3: 0.78mg (3.92%), Zinc: 0.35mg (2.34%), Vitamin D: 0.31µg (2.07%), Potassium: 71.8mg (2.05%), Vitamin E: 0.28mg (1.85%), Calcium: 18.33mg (1.83%), Vitamin B5: 0.15mg (1.47%), Vitamin B12: 0.08µg (1.28%)