



Chocolate Sandwich Cookies

READY IN



60 min.

SERVINGS



100

CALORIES



45 kcal

DESSERT

Ingredients

- ☐ 4 oz bittersweet chocolate unsweetened finely chopped (not)
- ☐ 1 cup powdered sugar
- ☐ 2 large egg yolk whole
- ☐ 2 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.5 tsp salt
- ☐ 3 oz bittersweet chocolate cooled melted finely chopped
- ☐ 0.7 cup sugar
- ☐ 0.8 cup butter unsalted cut into bits

☐ 100 servings frangelico

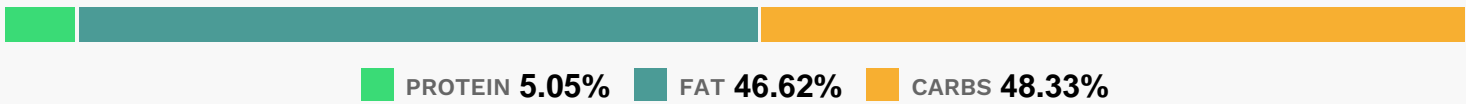
Equipment

☐ kitchen thermometer

Directions

- ☐ Save Recipe
- ☐ Print Recipe
- ☐ Chocolate Sandwich Cookies
- ☐ Adapted from: Gourmet Magazine, adapted by Sur La Table, used with permission
- ☐ For Cookies2 cups all-purpose flour1/2 tsp salt1 1/2 sticks (3/4 cup) unsalted butter, softened2/3 cup sugar2 whole large eggs plus 2 large egg yolks3 oz fine-quality semisweet chocolate, finely chopped, melted, and cooled2 oz fine-quality bittersweet chocolate (not unsweetened), finely chopped, melted, and cooled
- ☐ For Filling2 large eggs1 cup confectioners sugar1 1/2 sticks (3/4 cup) unsalted butter, cut into bits4 oz fine-quality bittersweet chocolate (not unsweetened), finely chopped
- ☐ You will also need
- ☐ An instant-read thermometer
- ☐ Total Time: 1 Hour
- ☐ Servings: 100 cookies
- ☐ Kosher Key: Dairy

Nutrition Facts



Properties

Glycemic Index:1.45, Glycemic Load:2.31, Inflammation Score:-1, Nutrition Score:0.87260869728482%

Nutrients (% of daily need)

Calories: 45.12kcal (2.26%), Fat: 2.36g (3.62%), Saturated Fat: 1.38g (8.62%), Carbohydrates: 5.49g (1.83%), Net Carbohydrates: 5.27g (1.92%), Sugar: 3.25g (3.61%), Cholesterol: 11.17mg (3.72%), Sodium: 13.68mg (0.59%), Alcohol:

Og (100%), Alcohol %: 0% (100%), Protein: 0.57g (1.15%), Selenium: 1.54µg (2.21%), Manganese: 0.04mg (2.2%), Iron: 0.27mg (1.5%), Copper: 0.03mg (1.49%), Vitamin B1: 0.02mg (1.42%), Folate: 5.59µg (1.4%), Vitamin B2: 0.02mg (1.22%), Phosphorus: 11.57mg (1.16%), Vitamin A: 53.84IU (1.08%), Magnesium: 4.21mg (1.05%)