



## Chocolate Shortbread Cake

READY IN



240 min.

SERVINGS



12

CALORIES



514 kcal

DESSERT

### Ingredients

- ☐ 1 tablespoon bourbon
- ☐ 0.8 cup butter
- ☐ 2 cups chess men butter cookies coarsely chopped
- ☐ 0.3 cup cup heavy whipping cream
- ☐ 3 tablespoons honey
- ☐ 2.5 cups milk chocolate chips
- ☐ 12 servings frangelico
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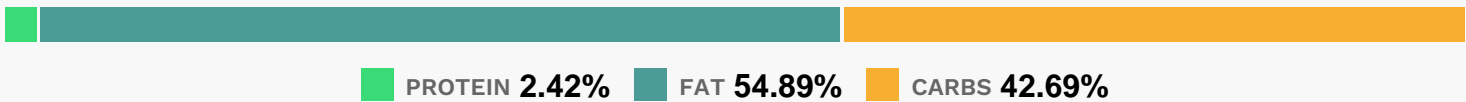
# Equipment

- ☐ frying pan
- ☐ baking paper
- ☐ whisk
- ☐ wire rack
- ☐ plastic wrap
- ☐ double boiler
- ☐ microwave
- ☐ muffin tray

# Directions

- ☐ Line each compartment of a 6-mold mini cheesecake pan (or jumbo-size muffin pan) with plastic wrap.
- ☐ Pour water to depth of 1 inch into bottom of a double boiler over medium heat; bring to a boil. Reduce heat, and simmer; place chocolate and next 2 ingredients in top of double boiler over simmering water. Cook, stirring occasionally, 5 to 6 minutes or until chocolate is melted.
- ☐ Whisk in cream and bourbon.
- ☐ Remove from heat. Gently stir cookies into chocolate mixture, and pour into prepared pan (about 3/4 cup in each mold). Chill 2 to 24 hours or until set.
- ☐ Remove cakes from pan to a wire rack in a parchment paper-lined jelly-roll pan; discard plastic wrap. Slowly pour warm Easy Ganache over cakes, spreading to edges and on sides. Chill 1 hour before serving.
- ☐ Note: We tested with LU Le Petit Beurre cookies. Store any leftover ganache in the refrigerator. Reheat in the microwave; drizzle over ice cream or your favorite pound cake.

# Nutrition Facts



# Properties

Glycemic Index:9.77, Glycemic Load:2.26, Inflammation Score:-2, Nutrition Score:1.1104347689644%

**Nutrients (% of daily need)**

Calories: 513.63kcal (25.68%), Fat: 31.65g (48.69%), Saturated Fat: 17.62g (110.15%), Carbohydrates: 55.39g (18.46%), Net Carbohydrates: 55.38g (20.14%), Sugar: 37.2g (41.34%), Cholesterol: 37.97mg (12.66%), Sodium: 234.06mg (10.18%), Alcohol: 0.42g (100%), Alcohol %: 0.51% (100%), Protein: 3.14g (6.28%), Vitamin A: 451.73IU (9.03%), Calcium: 34.87mg (3.49%), Potassium: 119.58mg (3.42%), Vitamin E: 0.39mg (2.6%), Vitamin K: 1.2µg (1.15%), Vitamin B2: 0.02mg (1.14%)