



Chocolate Thumbprint Cookies

 Dairy Free

READY IN



92 min.

SERVINGS



32

CALORIES



108 kcal

DESSERT

Ingredients

- 1 eggs
- 0.5 cup baker's angel flake coconut divided
- 1.3 cups flour
- 0.5 cup butter softened
- 1 Tbsp butter
- 0.3 tsp salt
- 4 oz baker's semi-sweet chocolate
- 0.5 cup sugar

- 0.5 tsp vanilla
- 0.8 cup planters walnuts toasted finely chopped

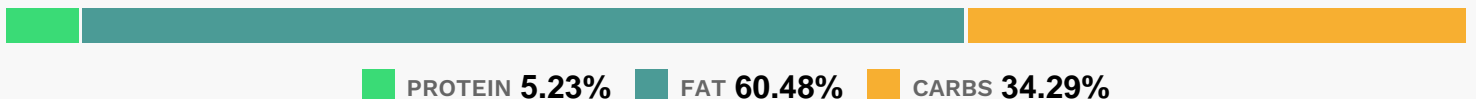
Equipment

- bowl
- baking sheet
- sauce pan
- oven
- hand mixer

Directions

- Beat 1/2 cup margarine and sugar in large bowl with electric mixer on medium speed until light and fluffy. Blend in egg and vanilla.
- Add flour, 1/3 cup of the coconut and the salt; mix well. Cover and refrigerate 1 hour.
- Preheat oven to 350F. Shape dough into 36 balls, each about 1 inch in diameter.
- Roll in walnuts, then press walnuts gently into dough to secure.
- Place, 1 inch apart, on ungreased baking sheets. Press down centers with thumb.
- Bake 9 to 12 minutes or until lightly browned.
- Remove cookies from baking sheets; cool completely on wire racks.
- Place chocolate and 1 Tbsp. margarine in small saucepan; cook on medium-low heat until chocolate is completely melted and mixture is well blended, stirring frequently. Spoon 1/2 tsp. of the melted chocolate mixture into center of each cookie.
- Sprinkle evenly with remaining coconut. Store in airtight container at room temperature.

Nutrition Facts



Properties

Glycemic Index:5.16, Glycemic Load:4.92, Inflammation Score:-2, Nutrition Score:2.374347810512%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg

Nutrients (% of daily need)

Calories: 107.83kcal (5.39%), Fat: 7.4g (11.38%), Saturated Fat: 2.42g (15.15%), Carbohydrates: 9.44g (3.15%), Net Carbohydrates: 8.62g (3.14%), Sugar: 4.62g (5.13%), Cholesterol: 5.33mg (1.78%), Sodium: 58.73mg (2.55%), Alcohol: 0.02g (100%), Alcohol %: 0.14% (100%), Caffeine: 3.05mg (1.02%), Protein: 1.44g (2.88%), Manganese: 0.21mg (10.55%), Copper: 0.11mg (5.33%), Selenium: 2.77µg (3.96%), Vitamin B1: 0.05mg (3.37%), Iron: 0.6mg (3.33%), Magnesium: 13.13mg (3.28%), Fiber: 0.82g (3.26%), Folate: 12.43µg (3.11%), Vitamin A: 152.27IU (3.05%), Phosphorus: 30.35mg (3.04%), Vitamin B2: 0.04mg (2.34%), Vitamin B3: 0.36mg (1.79%), Zinc: 0.26mg (1.72%), Potassium: 48.36mg (1.38%), Vitamin E: 0.19mg (1.25%), Vitamin B6: 0.02mg (1.24%)