



Chocolate Thumbprint Cookies

READY IN



20 min.

SERVINGS



48

CALORIES



83 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract pure
- ☐ 4 tablespoons butter at room temperature ()
- ☐ 16 ounce chocolate frosting dark
- ☐ 2.5 cups graham cracker crumbs
- ☐ 1 cup very ground almonds finely
- ☐ 48 chocolate kiss candies (recommended: Hershey's)

Equipment

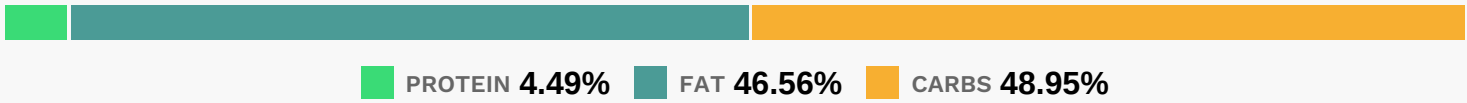
- ☐ food processor

- ☐ bowl
- ☐ baking sheet
- ☐ hand mixer
- ☐ pie form

Directions

- ☐ Pulse almonds in a food processor until very finely ground, like coarse sand.
- ☐ Pour ground almonds into a pie pan or other shallow bowl and set aside. Beat chocolate frosting and butter in large bowl with a hand mixer until well blended. Stir in graham cracker crumbs and almond extract. Shape chocolate mixture into 1-inch balls.
- ☐ Roll each ball in almonds to coat.
- ☐ Place balls on a cookie sheet. Using your finger, make a deep indentation in the center of each ball. Fill the indentations with chocolate kiss candies. Refrigerate for 30 minutes, or until cold.

Nutrition Facts



Properties

Glycemic Index:2.58, Glycemic Load:2.36, Inflammation Score:-1, Nutrition Score:0.74391303146663%

Nutrients (% of daily need)

Calories: 82.75kcal (4.14%), Fat: 4.44g (6.82%), Saturated Fat: 1.42g (8.86%), Carbohydrates: 10.49g (3.5%), Net Carbohydrates: 9.98g (3.63%), Sugar: 7.17g (7.97%), Cholesterol: 2.66mg (0.89%), Sodium: 54.31mg (2.36%), Alcohol: 0.01g (100%), Alcohol %: 0.1% (100%), Protein: 0.96g (1.92%), Iron: 0.42mg (2.31%), Fiber: 0.51g (2.03%), Phosphorus: 16.59mg (1.66%), Vitamin E: 0.17mg (1.16%), Magnesium: 4.59mg (1.15%), Manganese: 0.02mg (1.14%), Calcium: 10.56mg (1.06%), Copper: 0.02mg (1.01%)