



Chocolate Thumbprints

READY IN



45 min.

SERVINGS



24

CALORIES



113 kcal

DESSERT

Ingredients

- 12 tablespoons butter unsalted ()
- 0.5 cup powdered sugar
- 0.3 teaspoon salt
- 1 teaspoon vanilla extract pure
- 1.3 cups flour all-purpose
- 4 ounces bittersweet chocolate chopped
- 1.5 teaspoons plus light

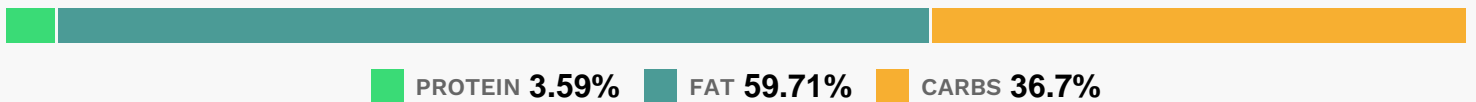
Equipment

- bowl
- baking sheet
- oven
- wire rack
- pot
- hand mixer

Directions

- Heat oven to 350 degrees. In the bowl of an electric mixer fitted with the paddle attachment, beat together 1 stick butter, sugar, salt, and vanilla on medium-high speed until smooth, about 2 minutes. Beat in flour, beginning on low speed and increasing to medium high.
- Roll dough by teaspoonfuls into balls, and place 1 inch apart on an ungreased baking sheet.
- Bake for 10 minutes, remove from oven, and press thumb into tops of cookies to make indentations. Return to oven, and bake until light brown on the edges, 7 to 9 minutes more.
- Remove to a wire rack to cool.
- Combine chocolate, 4 tablespoons butter, and corn syrup in a small heat-proof bowl. Set over a pot of simmering water; stir occasionally until melted and smooth. Allow to cool slightly. When cookies are cool, fill the thumbprints with the chocolate mixture.

Nutrition Facts



Properties

Glycemic Index:3.92, Glycemic Load:3.69, Inflammation Score:-2, Nutrition Score:1.91521737433%

Nutrients (% of daily need)

Calories: 113.22kcal (5.66%), Fat: 7.55g (11.62%), Saturated Fat: 4.65g (29.04%), Carbohydrates: 10.45g (3.48%), Net Carbohydrates: 9.89g (3.6%), Sugar: 4.7g (5.22%), Cholesterol: 15.33mg (5.11%), Sodium: 26.05mg (1.13%), Alcohol: 0.06g (100%), Alcohol %: 0.34% (100%), Caffeine: 4.06mg (1.35%), Protein: 1.02g (2.04%), Manganese: 0.11mg (5.39%), Selenium: 2.69µg (3.85%), Vitamin B1: 0.05mg (3.56%), Vitamin A: 177.29IU (3.55%), Copper: 0.07mg (3.49%), Iron: 0.6mg (3.36%), Folate: 12.12µg (3.03%), Magnesium: 9.91mg (2.48%), Fiber: 0.55g (2.22%), Vitamin B2: 0.04mg (2.21%), Vitamin B3: 0.43mg (2.14%), Phosphorus: 21.01mg (2.1%), Vitamin E: 0.19mg (1.29%), Zinc: 0.18mg (1.2%), Potassium: 35.74mg (1.02%)