



Chocolate Thumbprints

 Vegetarian

READY IN



120 min.

SERVINGS



1

CALORIES



3518 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.3 cup firmly brown sugar packed
- ☐ 0.5 lb butter at room temperature
- ☐ 2 large egg yolks
- ☐ 2 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.3 teaspoon salt
- ☐ 0.3 cup sugar (see notes)

- ☐ 1 teaspoon vanilla

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ blender
- ☐ plastic wrap
- ☐ hand mixer

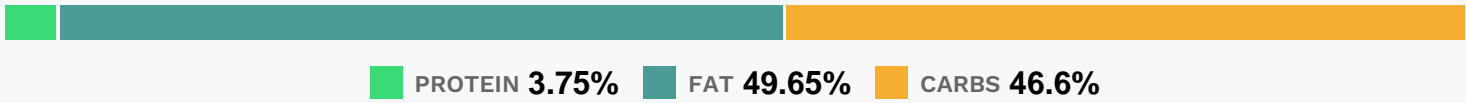
Directions

- ☐ In a bowl, with an electric mixer on high speed, beat butter, granulated sugar, and brown sugar until smooth. Beat in egg yolks and vanilla until well blended, scraping sides of bowl as needed.
- ☐ In another bowl, mix flour, baking powder, and salt. With mixer on low speed, beat flour mixture into butter mixture until well blended. Cover bowl with plastic wrap and chill until dough is firm but pliable, about 30 minutes.
- ☐ Place about 1/3 cup turbinado sugar in a shallow bowl. Shape dough into 1-inch balls and roll in turbinado sugar to coat.
- ☐ Place 1 inch apart on buttered or cooking parchment- lined 12- by 15-inch baking sheets. Press your thumb into the center of each cookie to make a 1/2-inch-deep indentation.
- ☐ Bake cookies in a 325 oven until lightly browned, 10 to 12 minutes; if baking more than one pan at a time, switch pan positions halfway through baking.
- ☐ Transfer cookies to a rack to cool completely (if indentations have disappeared, make them again while cookies are warm).
- ☐ Carefully fill each indentation with about 1 teaspoon chocolate ganache.
- ☐ Let stand until ganache is shiny and firm to the touch, about 1 hour (or chill for about 30 minutes).
- ☐ Chocolate ganache. In a heatproof bowl set over a pan of barely simmering water (bottom of bowl should not touch water), occasionally stir 6 ounces chopped bittersweet or semisweet chocolate, 2 tablespoons whipping cream, 1 tablespoon corn syrup, and 1 tablespoon butter

until chocolate is melted and mixture is smooth.

- ☐
- Remove from heat and let cool until thick but not firm, about 15 minutes. Makes about 1 1/4 cups.

Nutrition Facts



Properties

Glycemic Index:287.09, Glycemic Load:208.4, Inflammation Score:-10, Nutrition Score:44.89478252245%

Nutrients (% of daily need)

Calories: 3518.19kcal (175.91%), Fat: 195.71g (301.1%), Saturated Fat: 120.21g (751.3%), Carbohydrates: 413.28g (137.76%), Net Carbohydrates: 406.53g (147.83%), Sugar: 220.78g (245.32%), Cholesterol: 854.81mg (284.94%), Sodium: 2291.75mg (99.64%), Alcohol: 1.38g (100%), Alcohol %: 0.24% (100%), Protein: 33.23g (66.45%), Selenium: 107.32µg (153.32%), Vitamin B1: 2.03mg (135.61%), Folate: 514.49µg (128.62%), Vitamin A: 6157.92IU (123.16%), Manganese: 1.8mg (90.22%), Vitamin B2: 1.51mg (89.08%), Iron: 13.49mg (74.95%), Vitamin B3: 14.94mg (74.7%), Phosphorus: 503.96mg (50.4%), Vitamin E: 6.29mg (41.93%), Calcium: 308.76mg (30.88%), Fiber: 6.75g (27.02%), Vitamin B5: 2.44mg (24.35%), Copper: 0.43mg (21.43%), Zinc: 2.79mg (18.59%), Vitamin B12: 1.05µg (17.48%), Magnesium: 68.55mg (17.14%), Vitamin K: 16.86µg (16.06%), Potassium: 459.91mg (13.14%), Vitamin B6: 0.26mg (12.97%), Vitamin D: 1.84µg (12.24%)