



Cook the Book: Almond-Chocolate Spritz Cookies with Orange Blossom Water

READY IN



45 min.

SERVINGS



50

CALORIES



82 kcal

DESSERT

Ingredients

- ☐ 5 ounces almond paste packed (do not substitute marzipan)
- ☐ 2 ounces bittersweet chocolate finely chopped (up to 56 percent cacao)
- ☐ 1 large egg yolk
- ☐ 1 tablespoon cup heavy whipping cream
- ☐ 1 pinch salt
- ☐ 5.3 ounces sugar
- ☐ 10 ounces flour all-purpose
- ☐ 7 ounces butter unsalted softened (65° to 68°F)

- ☐ 1 teaspoon vanilla extract pure

Equipment

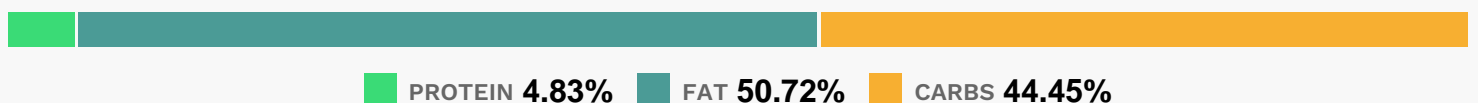
- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ wooden spoon
- ☐ stand mixer
- ☐ microwave
- ☐ spatula
- ☐ pastry bag

Directions

- ☐ Place the almond paste and sugar in the bowl of the stand mixer (or in the food processor). Beat on medium speed for 1 1/2 to 2 minutes (or process for 45 seconds), until the almond paste is broken into tiny pieces.
- ☐ Add the butter and continue to beat for another 2 minutes (or process for 1 minute), until the mixture is well blended and slightly lighter in color. Scrape down the sides of the bowl with the spatula.
- ☐ Add the egg and yolk and blend well (or process for 15 seconds).
- ☐ Add the orange blossom water and beat another 15 seconds to blend (or process for 5 seconds). Scrape down the sides of the bowl.
- ☐ Add the flour and salt. Turn the mixer to the lowest speed and blend slowly (or process for 10 to 15 seconds), just until there are no more patches of flour.
- ☐ Remove the bowl and stir gently a few times with the spatula to make sure there are no patches of unincorporated flour or butter lurking near the bottom of the bowl.

- ☐ Shape the dough: Line the baking sheets with parchment paper. Immediately spoon half of the dough into the pastry bag fitted with the star tip. Pipe rosettes on a prepared baking sheet, spacing the cookies about 1 inch apart. (Alternatively, use the cookie press according to the manufacturer's instructions.) The rosettes should be about 1/2-inch thick and about 1 3/4 inches in diameter. Repeat with the remaining dough. Chill the sheets in the refrigerator for 30 minutes.
- ☐ Preheat the oven to 350°F and position two oven racks in the upper and lower thirds.
- ☐ Bake the cookies, switching the sheets between the racks and rotating each front to back halfway through, for 15 to 20 minutes, until the cookies are rich, golden brown around the edges and across the bottom.
- ☐ Transfer to a cooling rack.
- ☐ Immediately use the rounded handle end of the wooden spoon (or another kitchen utensil) to make a depression in the center of each cookie about 1/2 inch across. Be careful not to push so hard that you crack the cookie or break through to the baking sheet below.
- ☐ Let the cookies cool completely.
- ☐ Place the chopped chocolate and cream in the microwave-safe bowl and microwave on low for 30 seconds. Stir the mixture.
- ☐ Heat again for 30 seconds and stir until smooth. If there are still lumps, heat again for 30 seconds. Once smooth, spoon a little chocolate into each depression in the cookies. Allow the filling to cool and set completely.
- ☐ Place the chopped chocolate and cream in the microwave-safe bowl and microwave on low for 30 seconds. Stir the mixture.
- ☐ Heat again for 30 seconds and stir until smooth. If there are still lumps, heat again for 30 seconds. Once smooth, spoon a little chocolate into each depression in the cookies. Allow the filling to cool and set completely.
- ☐ Storing tips: These cookies are at their best the first or second day. Keep them in an airtight container, layered between sheets of parchment or waxed paper to keep them from sticking to each other, for up to 4 days.

Nutrition Facts



Properties

Glycemic Index:2.9, Glycemic Load:5.21, Inflammation Score:-1, Nutrition Score:1.6200000155393%

Nutrients (% of daily need)

Calories: 82.45kcal (4.12%), Fat: 4.7g (7.23%), Saturated Fat: 2.47g (15.46%), Carbohydrates: 9.27g (3.09%), Net Carbohydrates: 8.89g (3.23%), Sugar: 4.45g (4.95%), Cholesterol: 12.61mg (4.2%), Sodium: 1.97mg (0.09%), Alcohol: 0.03g (100%), Alcohol %: 0.2% (100%), Protein: 1.01g (2.01%), Manganese: 0.08mg (3.93%), Selenium: 2.39µg (3.42%), Vitamin E: 0.5mg (3.31%), Folate: 13.07µg (3.27%), Vitamin B1: 0.05mg (3.2%), Vitamin B2: 0.04mg (2.63%), Iron: 0.39mg (2.18%), Vitamin A: 109.06IU (2.18%), Vitamin B3: 0.39mg (1.93%), Phosphorus: 18.84mg (1.88%), Copper: 0.04mg (1.82%), Magnesium: 7.06mg (1.76%), Fiber: 0.38g (1.52%)