



Cream Cheese Sandwich Cookies with Dark Chocolate Filling

READY IN



168 min.

SERVINGS



32

CALORIES



148 kcal

DESSERT

Ingredients

- ☐ 10 ounce cacao bittersweet chocolate baking chips 60% ghirardelli®
- ☐ 3 ounces cream cheese softened
- ☐ 3 tablespoons flour all-purpose
- ☐ 0.3 cup coarse granulated sugar white or colored
- ☐ 16.5 ounce sugar cookie dough refrigerated
- ☐ 0.8 cup whipping cream

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer

Directions

- ☐ In a large bowl, beat cookie dough, cream cheese, and flour with an electric mixer on low to medium speed until combined.
- ☐ Divide dough in half. Shape each half into an 8-inch long log.
- ☐ Sprinkle coarse sugar onto a piece of waxed paper.
- ☐ Roll logs in sugar. Wrap logs in plastic wrap. Freeze logs for 2 hours or until firm enough to slice.
- ☐ Preheat oven to 350 degrees F.
- ☐ Cut logs into 1/4-inch slices.
- ☐ Place slices about 1 inch apart on ungreased cookie sheets.
- ☐ Bake in batches for 6 to 8 minutes or until lightly browned. Cool on cookie sheets for 2 minutes.
- ☐ Transfer cookies to wire racks; cool completely.
- ☐ Meanwhile, for filling, in a medium saucepan, bring the cream just to a boiling over medium-high heat.
- ☐ Remove from heat.
- ☐ Add Ghirardelli® 60% Cacao Bittersweet Chocolate Baking Chips. Do not stir.
- ☐ Let stand for 5 minutes. Stir until smooth. Cool for 15 minutes before using.
- ☐ Spread 2 teaspoons of the filling* on the bottom of each of half of the cookies. Top with the remaining cookies, bottom sides down.

Nutrition Facts



 PROTEIN **4.56%**  FAT **51.67%**  CARBS **43.77%**

Properties

Glycemic Index:5.38, Glycemic Load:1.52, Inflammation Score:-1, Nutrition Score:2.025217399649%

Nutrients (% of daily need)

Calories: 148.42kcal (7.42%), Fat: 8.57g (13.18%), Saturated Fat: 5.18g (32.4%), Carbohydrates: 16.33g (5.44%), Net Carbohydrates: 15.85g (5.76%), Sugar: 10.18g (11.31%), Cholesterol: 10.68mg (3.56%), Sodium: 61.9mg (2.69%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.7g (3.4%), Phosphorus: 42.71mg (4.27%), Calcium: 34.39mg (3.44%), Folate: 12.82µg (3.2%), Vitamin B2: 0.05mg (3.17%), Manganese: 0.06mg (3.13%), Vitamin B1: 0.05mg (3.07%), Zinc: 0.38mg (2.53%), Potassium: 87.16mg (2.49%), Vitamin A: 123.99IU (2.48%), Vitamin B3: 0.49mg (2.46%), Iron: 0.43mg (2.37%), Selenium: 1.56µg (2.22%), Vitamin K: 2.2µg (2.1%), Fiber: 0.49g (1.95%), Vitamin E: 0.24mg (1.61%), Vitamin B5: 0.13mg (1.35%), Magnesium: 5mg (1.25%), Copper: 0.02mg (1.19%)