



Crisp Chocolate-Espresso Ribbon Cookies

 Dairy Free

READY IN



200 min.

SERVINGS



48

CALORIES



82 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 1 tablespoon flour all-purpose
- ☐ 0.5 cup butter softened
- ☐ 1 teaspoon almond extract
- ☐ 1 eggs slightly beaten
- ☐ 0.3 cup chocolate chips melted
- ☐ 0.5 cup general foods international suisse mocha cafe crushed finely
- ☐ 0.3 cup almonds toasted coarsely chopped

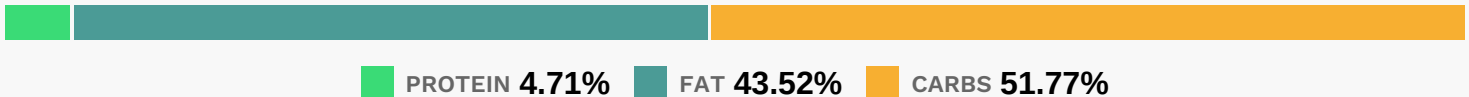
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ plastic wrap
- ☐ loaf pan
- ☐ cutting board

Directions

- ☐ Line bottom and sides of 9x5-inch loaf pan with plastic wrap. In large bowl, stir cookie mix, flour, butter, almond extract and egg until soft dough forms. Divide dough in half; place half of dough in another bowl. Stir melted chocolate into half of dough. To remaining half of dough, mix in espresso beans and almonds.
- ☐ Firmly press half of chocolate dough evenly in bottom of loaf pan. Evenly press half of espresso dough over chocolate dough in pan. Repeat with remaining chocolate dough and espresso dough. Fold plastic wrap over dough to cover. Refrigerate about 2 hours or until firm.
- ☐ Heat oven to 350°F.
- ☐ Remove dough from pan; unwrap.
- ☐ Place dough on cutting board.
- ☐ Cut dough crosswise into 4 equal pieces.
- ☐ Cut each piece crosswise into 1/4-inch slices. On ungreased cookie sheets, place slices 2 inches apart.
- ☐ Bake 9 to 10 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets to cooling rack.

Nutrition Facts



Properties

Glycemic Index:1.77, Glycemic Load:0.1, Inflammation Score:-1, Nutrition Score:0.85739129984184%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg

Nutrients (% of daily need)

Calories: 81.79kcal (4.09%), Fat: 3.97g (6.11%), Saturated Fat: 1.09g (6.81%), Carbohydrates: 10.62g (3.54%), Net Carbohydrates: 10.31g (3.75%), Sugar: 6.03g (6.7%), Cholesterol: 3.65mg (1.22%), Sodium: 54.93mg (2.39%), Alcohol: 0.03g (100%), Alcohol %: 0.2% (100%), Caffeine: 14.86mg (4.95%), Protein: 0.97g (1.93%), Vitamin E: 0.36mg (2.41%), Manganese: 0.04mg (1.79%), Vitamin A: 89.67IU (1.79%), Vitamin B2: 0.03mg (1.63%), Magnesium: 5.25mg (1.31%), Fiber: 0.31g (1.23%), Copper: 0.02mg (1.17%), Phosphorus: 11.27mg (1.13%)