



## Double Chocolate Chip Cookies with Bourbon Ganache

READY IN



348 min.

SERVINGS



1

CALORIES



5727 kcal

DESSERT

### Ingredients

- 1 teaspoon baking soda
- 1 serving bourbon
- 0.8 cup t brown sugar dark packed
- 0.8 cup butter softened
- 2 large eggs
- 2.5 cups flour all-purpose
- 0.8 cup granulated sugar
- 0.8 teaspoon salt

- 12 oz semi chocolate chips
- 1.5 teaspoons vanilla extract

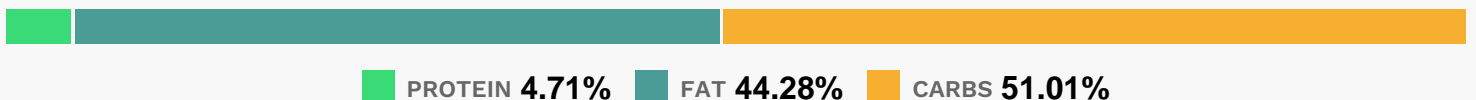
## Equipment

- bowl
- baking sheet
- baking paper
- oven
- stand mixer

## Directions

- Preheat oven to 350
- Beat butter and sugars at medium speed with a heavy-duty electric stand mixer until creamy.
- Add eggs, 1 at a time, beating just until blended after each addition.
- Add vanilla, beating until blended.
- Combine flour and next 2 ingredients in a small bowl; gradually add to butter mixture, beating at low speed just until blended. Stir in morsels just until combined. Drop dough by level spoonfuls onto parchment paper-lined baking sheets, using a small cookie scoop (about 1 1/8 inches).
- Bake at 350 for 12 minutes or until golden brown.
- Remove from baking sheets to wire racks, and cool completely (about 30 minutes).
- Spread Bourbon Ganache on flat side of half of cookies (about 1 Tbsp. per cookie); top with remaining cookies. Cover and chill cookies 2 hours or until ganache is firm.

## Nutrition Facts



## Properties

Glycemic Index:210.09, Glycemic Load:277.29, Inflammation Score:-10, Nutrition Score:69.791739090629%

## Nutrients (% of daily need)

Calories: 5727.35kcal (286.37%), Fat: 281.46g (433.01%), Saturated Fat: 166.07g (1037.95%), Carbohydrates: 729.64g (243.21%), Net Carbohydrates: 693.99g (252.36%), Sugar: 436.71g (485.23%), Cholesterol: 758.45mg (252.82%), Sodium: 4163.88mg (181.04%), Alcohol: 7.07g (100%), Alcohol %: 0.71% (100%), Caffeine: 292.57mg (97.52%), Protein: 67.35g (134.7%), Manganese: 6.8mg (339.97%), Copper: 4.86mg (243.22%), Selenium: 169.81µg (242.58%), Iron: 39.06mg (216.99%), Magnesium: 698.51mg (174.63%), Vitamin B1: 2.61mg (174.14%), Folate: 625.63µg (156.41%), Phosphorus: 1468.43mg (146.84%), Fiber: 35.65g (142.61%), Vitamin B2: 2.26mg (132.95%), Vitamin B3: 21.66mg (108.28%), Vitamin A: 4964.64IU (99.29%), Zinc: 12.73mg (84.85%), Potassium: 2674.13mg (76.4%), Calcium: 494.85mg (49.48%), Vitamin E: 7.19mg (47.96%), Vitamin B5: 4.33mg (43.3%), Vitamin K: 37.65µg (35.86%), Vitamin B12: 1.79µg (29.86%), Vitamin B6: 0.5mg (24.88%), Vitamin D: 2µg (13.33%)