



## Double Chocolate Sandwich Cookies

READY IN



90 min.

SERVINGS



30

CALORIES



115 kcal

DESSERT

### Ingredients

- 0.8 cup butter softened
- 0.5 cup creamy peanut butter as needed
- 1 eggs
- 1.3 cups flour all-purpose
- 0.5 cup powdered sugar
- 0.3 teaspoon salt
- 0.5 cup semi-sweet chocolate chips mini
- 0.3 cup cocoa powder unsweetened
- 1 teaspoon vanilla extract

## Equipment

- bowl
- baking sheet
- baking paper
- oven
- wire rack
- blender
- hand mixer
- wooden spoon
- measuring cup

## Directions

- Line two cookie sheets with Reynolds Parchment Paper; set aside.
- Stir together flour, cocoa powder, and salt in a medium bowl; set aside. In a large bowl beat butter using an electric mixer on medium to high speed for 30 seconds.
- Add powdered sugar and hazelnut extract. Beat until combined, scraping sides of bowl occasionally. Beat in egg until combined. Beat in as much of the flour mixture as you can with the mixer. Using a wooden spoon, stir in any remaining flour mixture and the chocolate chips.
- Cover and chill about 1 hour or until dough is easy to handle.
- Preheat oven to 350 degrees F. Shape dough into 1-inch balls.
- Place balls 2 inches apart onto prepared cookie sheets.
- Place a sheet of parchment paper over the dough balls. Using the bottom of a flat object like a drinking glass, measuring cup or mug, flatten balls into circles, about 1 1/2 inches in diameter.
- Remove top sheet of parchment paper; set aside.
- Bake 8 to 10 minutes or just until tops are firm.
- Transfer the cookies on the parchment paper to a wire rack; cool completely.
- Spread a rounded teaspoon of the chocolate hazelnut spread onto flat side of half of the cookies. Top with the remaining cookies.

## Nutrition Facts

PROTEIN 7.04% FAT 62.12% CARBS 30.84%

## Properties

Glycemic Index:4.63, Glycemic Load:3.17, Inflammation Score:-2, Nutrition Score:2.6952173703391%

## Flavonoids

Catechin: 0.46mg, Catechin: 0.46mg, Catechin: 0.46mg, Catechin: 0.46mg Epicatechin: 1.41mg, Epicatechin: 1.41mg, Epicatechin: 1.41mg, Epicatechin: 1.41mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

## Nutrients (% of daily need)

Calories: 115.37kcal (5.77%), Fat: 8.21g (12.63%), Saturated Fat: 4.11g (25.66%), Carbohydrates: 9.17g (3.06%), Net Carbohydrates: 8.31g (3.02%), Sugar: 3.53g (3.92%), Cholesterol: 17.83mg (5.94%), Sodium: 77mg (3.35%), Alcohol: 0.05g (100%), Alcohol %: 0.25% (100%), Caffeine: 4.16mg (1.39%), Protein: 2.09g (4.19%), Manganese: 0.17mg (8.4%), Vitamin B3: 0.94mg (4.72%), Copper: 0.09mg (4.55%), Magnesium: 17.5mg (4.38%), Selenium: 2.93µg (4.18%), Phosphorus: 37.69mg (3.77%), Folate: 14.95µg (3.74%), Vitamin E: 0.56mg (3.73%), Iron: 0.64mg (3.58%), Vitamin B1: 0.05mg (3.46%), Fiber: 0.85g (3.42%), Vitamin A: 151.2IU (3.02%), Vitamin B2: 0.05mg (2.82%), Zinc: 0.3mg (1.99%), Potassium: 61.25mg (1.75%), Vitamin B6: 0.03mg (1.3%), Vitamin B5: 0.11mg (1.09%)