



Dulce de Leche Cookies

READY IN



105 min.

SERVINGS



40

CALORIES



116 kcal

DESSERT

Ingredients

- 1 cup coconut flakes flaked
- 1 cup butter softened
- 0.7 cup sugar
- 2 egg yolk
- 3 tablespoons rum extract dark
- 1 teaspoon vanilla
- 2.5 cups flour all-purpose
- 1 teaspoon double-acting baking powder
- 0.3 teaspoon salt

- 0.3 cup sugar
- 1 cup gorgonzola dip (from 16-oz container)

Equipment

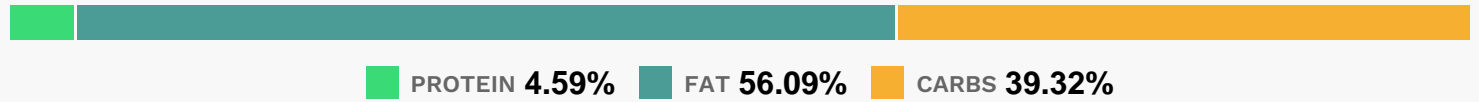
- food processor
- bowl
- frying pan
- baking sheet
- oven
- wire rack
- hand mixer

Directions

- Heat oven to 350°F.
- Spread coconut in ungreased shallow pan.
- Bake uncovered 5 to 7 minutes, stirring occasionally, until golden brown. Turn off oven. In food processor bowl with metal blade, place cooled coconut. Cover; process until ground. Set aside.
- Meanwhile, in large bowl, beat butter and 2/3 cup sugar with electric mixer on medium speed about 1 minute or until smooth.
- Add egg yolks, rum and vanilla. On high speed, beat about 1 minute or until blended.
- In medium bowl, stir together flour, baking powder and salt. Stir flour mixture into butter mixture until well blended. Cover; refrigerate 30 minutes.
- Heat oven to 350°F. Shape dough into 3/4-inch balls. On ungreased nonstick (not insulated) cookie sheets, place balls about 2 inches apart. Dip bottom of small glass into 1/4 cup sugar; press on cookies to make about 1 1/2 inches in diameter.
- Bake 10 to 11 minutes or just until edges begin to brown.
- Remove from cookie sheets to cooling rack. Cool completely, about 15 minutes.
- For each sandwich cookie, spread about 1 teaspoon of the caramel apple dip on bottom of 1 cookie, spreading to edge of cookie. Top with second cookie. Gently squeeze until filling oozes out a little around the side.

Roll edges of cookies in ground coconut.

Nutrition Facts



Properties

Glycemic Index:8.93, Glycemic Load:7.54, Inflammation Score:-1, Nutrition Score:1.9060869608884%

Nutrients (% of daily need)

Calories: 115.87kcal (5.79%), Fat: 7.29g (11.21%), Saturated Fat: 4.72g (29.52%), Carbohydrates: 11.5g (3.83%), Net Carbohydrates: 10.94g (3.98%), Sugar: 5.17g (5.74%), Cholesterol: 21.92mg (7.31%), Sodium: 96.57mg (4.2%), Alcohol: 0.03g (100%), Alcohol %: 0.15% (100%), Protein: 1.34g (2.68%), Manganese: 0.11mg (5.63%), Selenium: 3.63µg (5.19%), Vitamin B1: 0.06mg (4.3%), Folate: 15.97µg (3.99%), Vitamin A: 154.8IU (3.1%), Vitamin B2: 0.05mg (2.85%), Iron: 0.47mg (2.62%), Vitamin B3: 0.48mg (2.39%), Fiber: 0.56g (2.23%), Phosphorus: 19.88mg (1.99%), Calcium: 18.08mg (1.81%), Copper: 0.03mg (1.46%), Vitamin E: 0.17mg (1.13%)