



## Espresso Thumbprint Cookies (Cookie Exchange Quantity)

READY IN



125 min.

SERVINGS



72

CALORIES



100 kcal

DESSERT

### Ingredients

- 1 cup brown sugar packed
- 0.8 cup shortening
- 0.8 cup butter softened
- 0.3 cup cocoa powder
- 1 tablespoon espresso powder dry instant ()
- 1 teaspoon vanilla
- 2 egg yolk
- 2.3 cups flour all-purpose

- 0.5 teaspoon salt
- 0.5 cup whipping cream (heavy)
- 2 tablespoons espresso powder dry instant ()
- 11.5 oz milk chocolate chips (2 cups)
- 1 tablespoon rum / brandy / coffee liqueur
- 0.3 cup peppermint candies crushed

## Equipment

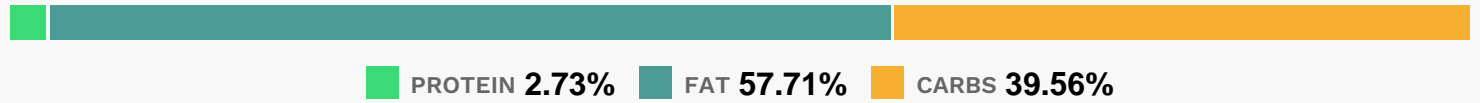
- bowl
- baking sheet
- sauce pan
- oven
- wire rack
- hand mixer
- wooden spoon

## Directions

- Heat oven to 350°F. In large bowl, beat brown sugar, shortening, butter, cocoa, 1 tablespoon dry espresso, the vanilla and egg yolks with electric mixer on medium speed, or mix with spoon, until creamy. Stir in flour and salt.
- Shape dough into 1-inch balls.
- Place about 2 inches apart on ungreased cookie sheet. Press thumb into center of each cookie to make indentation, but do not press all the way to the cookie sheet.
- Bake 10 to 12 minutes or until edges are firm. Quickly remake indentations with end of wooden spoon if necessary. Immediately remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- Meanwhile, in 1-quart saucepan, heat whipping cream and 2 tablespoons dry espresso over medium heat, stirring occasionally, until steaming and espresso is dissolved.
- Remove from heat; stir in chocolate chips until melted. Stir in liqueur. Cool until thickened, about 10 minutes.

Spoon rounded 1/2 teaspoon filling into indentation in each cookie. Top each cookie with 1/4 teaspoon crushed candies.

## Nutrition Facts



### Properties

Glycemic Index:1.04, Glycemic Load:2.16, Inflammation Score:-1, Nutrition Score:1.1486956511179%

### Flavonoids

Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg Epicatechin: 0.59mg, Epicatechin: 0.59mg, Epicatechin: 0.59mg, Epicatechin: 0.59mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

### Nutrients (% of daily need)

Calories: 99.82kcal (4.99%), Fat: 6.52g (10.03%), Saturated Fat: 2.52g (15.75%), Carbohydrates: 10.06g (3.35%), Net Carbohydrates: 9.84g (3.58%), Sugar: 6.34g (7.05%), Cholesterol: 7.27mg (2.42%), Sodium: 40.99mg (1.78%), Alcohol: 0.06g (100%), Alcohol %: 0.41% (100%), Caffeine: 7.23mg (2.41%), Protein: 0.69g (1.39%), Selenium: 1.76µg (2.51%), Vitamin A: 116.09IU (2.32%), Manganese: 0.04mg (2.2%), Vitamin B1: 0.03mg (2.19%), Folate: 8.09µg (2.02%), Vitamin B2: 0.03mg (1.58%), Vitamin E: 0.23mg (1.57%), Vitamin B3: 0.3mg (1.51%), Iron: 0.27mg (1.5%), Vitamin K: 1.22µg (1.16%), Calcium: 11.16mg (1.12%), Phosphorus: 10.62mg (1.06%), Potassium: 36.29mg (1.04%)