



Glazed Chocolate–Crème Fraîche Cookies

READY IN



45 min.

SERVINGS



48

CALORIES



121 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 20 ounces bittersweet chocolate 70% divided chopped (at least cacao)
- ☐ 1.5 cups brown sugar packed ()
- ☐ 2 tablespoons crème fraîche sour
- ☐ 4 large eggs
- ☐ 0.3 cup flour all-purpose
- ☐ 1 teaspoon kosher salt
- ☐ 0.5 cup butter unsalted room temperature (1 stick)

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ whisk

Directions

- ☐ Place racks in lower and upper thirds of oven; preheat to 350°F.
- ☐ Heat 8 ounces chocolate in a heatproof bowl set over a saucepan of simmering water (bowl should not touch water), stirring until chocolate is melted; let cool slightly. Reserve saucepan for melting more chocolate for glaze.
- ☐ Whisk flour, baking powder, and salt in a small bowl; set aside. Using an electric mixer on medium-high speed, beat brown sugar and butter until light and fluffy, about 4 minutes.
- ☐ Add eggs and crème fraîche and beat until just combined. Reduce speed to low and gradually mix in melted chocolate; reserve chocolate bowl.
- ☐ Mix in dry ingredients just to combine; fold in 8 ounces chopped chocolate. Cover and chill dough until firm, at least 30 minutes.
- ☐ Drop heaping tablespoonfuls of dough onto parchment-lined baking sheets, spacing 2" apart.
- ☐ Bake cookies, rotating sheet halfway through, until edges are set but centers are still slightly soft, 15–18 minutes.
- ☐ Let cookies cool on baking sheets 5 minutes.
- ☐ Transfer to wire racks and let cool.
- ☐ Melt remaining 4 ounces chocolate in reserved bowl set over reserved saucepan of simmering water.
- ☐ Let chocolate cool slightly, then dip or drizzle cookies with chocolate as desired.
- ☐ Let sit until chocolate is set, 15–20 minutes.
- ☐ DO AHEAD: Cookies can be made 2 days ahead; store airtight at room temperature.

Nutrition Facts



 PROTEIN **4.45%**  FAT **51.22%**  CARBS **44.33%**

Properties

Glycemic Index:3.48, Glycemic Load:0.39, Inflammation Score:-1, Nutrition Score:2.5086956909331%

Nutrients (% of daily need)

Calories: 120.86kcal (6.04%), Fat: 6.94g (10.68%), Saturated Fat: 4g (24.99%), Carbohydrates: 13.52g (4.51%), Net Carbohydrates: 12.56g (4.57%), Sugar: 11.04g (12.27%), Cholesterol: 21.59mg (7.2%), Sodium: 71.15mg (3.09%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 10.16mg (3.39%), Protein: 1.36g (2.71%), Manganese: 0.17mg (8.34%), Copper: 0.16mg (7.76%), Magnesium: 22.18mg (5.55%), Iron: 0.91mg (5.07%), Phosphorus: 43.63mg (4.36%), Fiber: 0.96g (3.85%), Selenium: 2.62µg (3.74%), Zinc: 0.38mg (2.52%), Calcium: 23.91mg (2.39%), Potassium: 83.79mg (2.39%), Vitamin A: 90.61IU (1.81%), Vitamin B2: 0.03mg (1.75%), Vitamin B5: 0.12mg (1.16%), Vitamin E: 0.17mg (1.14%), Vitamin B12: 0.06µg (1.06%)