



Holiday Thumbprints

READY IN



75 min.

SERVINGS



42

CALORIES



91 kcal

DESSERT

Ingredients

- ☐ 0.8 cup butter softened
- ☐ 1 eggs
- ☐ 1.8 cups flour all-purpose gold medal®
- ☐ 1 cup milk chocolate chips
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup sugar
- ☐ 3 tablespoons cocoa powder unsweetened
- ☐ 0.5 teaspoon vanilla
- ☐ 0.3 cup whipping cream

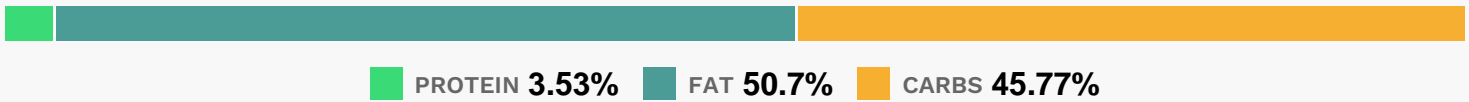
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer
- ☐ wooden spoon

Directions

- ☐ Heat oven to 350°F. In large bowl, beat sugar, butter, vanilla and egg with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, cocoa and salt until dough forms.
- ☐ Shape dough by rounded teaspoonfuls into 1-inch balls. On ungreased cookie sheets, place balls about 2 inches apart. Press thumb or end of wooden spoon into center of each cookie, but do not press all the way to the cookie sheet.
- ☐ Bake 7 to 11 minutes or until edges are firm. If necessary, quickly remake indentations with end of wooden spoon. Immediately remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.
- ☐ Meanwhile, in 1-quart saucepan, heat whipping cream over medium heat, stirring occasionally, until steaming.
- ☐ Remove from heat; stir in chocolate chips until melted. Cool about 10 minutes or until thickened.
- ☐ Spoon rounded 1/2 teaspoon filling into indentation in each cookie. Top with decors.

Nutrition Facts



Properties

Glycemic Index:3.45, Glycemic Load:5.37, Inflammation Score:-2, Nutrition Score:1.2421739229366%

Flavonoids

Catechin: 0.23mg, Catechin: 0.23mg, Catechin: 0.23mg, Catechin: 0.23mg Epicatechin: 0.7mg, Epicatechin: 0.7mg, Epicatechin: 0.7mg, Epicatechin: 0.7mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 90.55kcal (4.53%), Fat: 5.21g (8.02%), Saturated Fat: 1.84g (11.49%), Carbohydrates: 10.58g (3.53%), Net Carbohydrates: 10.31g (3.75%), Sugar: 6.08g (6.76%), Cholesterol: 5.5mg (1.83%), Sodium: 54.16mg (2.35%), Alcohol: 0.02g (100%), Alcohol %: 0.1% (100%), Protein: 0.82g (1.63%), Vitamin A: 171.48IU (3.43%), Selenium: 2.2µg (3.15%), Vitamin B1: 0.04mg (2.82%), Folate: 10.24µg (2.56%), Manganese: 0.05mg (2.49%), Vitamin B2: 0.04mg (2.13%), Iron: 0.31mg (1.74%), Vitamin B3: 0.32mg (1.59%), Phosphorus: 12.08mg (1.21%), Copper: 0.02mg (1.11%), Fiber: 0.27g (1.09%), Vitamin E: 0.15mg (1.02%)