



Hot Cocoa Cookies

READY IN



105 min.

SERVINGS



15

CALORIES



238 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 2.3 cups cake flour for dusting plus more
- ☐ 0.3 cup dutch-process cocoa powder unsweetened
- ☐ 1 large eggs
- ☐ 15 servings sift the flour
- ☐ 0.5 cup marshmallow creme
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup sugar
- ☐ 2 sticks butter unsalted at room temperature

☐ 1 teaspoon vanilla extract

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ blender
- ☐ plastic wrap
- ☐ cookie cutter

Directions

- ☐ Beat the butter and sugar in a large bowl with a mixer on medium-high speed until light and fluffy, 3 to 5 minutes.
- ☐ Add the egg and vanilla and beat until incorporated. Reduce the mixer speed to low; add the flour mixture in 2 batches and beat until just incorporated. Divide the dough in half, wrap in plastic wrap and refrigerate until firm, at least 1 hour and up to 1 day.
- ☐ Line 2 baking sheets with parchment paper. Working with 1 piece of dough at a time, dust the dough generously with flour and roll out between 2 pieces of parchment paper until about 1/8 inch thick.
- ☐ Cut out shapes using 2-to-4-inch cookie cutters and transfer to the prepared baking sheets. Gather the scraps and refrigerate until firm; reroll once to cut out more cookies. Refrigerate the cutouts until firm, about 30 minutes.
- ☐ Position racks in the upper and lower thirds of the oven and preheat to 350 degrees F.
- ☐ Bake the cookies, switching the position of the pans halfway through, until slightly puffed and darker around the edges, 12 to 15 minutes.
- ☐ Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely. Sandwich the cookies with the marshmallow cream.
- ☐ Photograph by Johnny Miller

Nutrition Facts



 **PROTEIN 5.31%**  **FAT 48.24%**  **CARBS 46.45%**

Properties

Glycemic Index:9.14, Glycemic Load:15.79, Inflammation Score:-3, Nutrition Score:3.4486956440884%

Flavonoids

Catechin: 1.58mg, Catechin: 1.58mg, Catechin: 1.58mg, Catechin: 1.58mg Epicatechin: 4.78mg, Epicatechin: 4.78mg, Epicatechin: 4.78mg, Epicatechin: 4.78mg Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg

Nutrients (% of daily need)

Calories: 238.34kcal (11.92%), Fat: 13.21g (20.33%), Saturated Fat: 8.09g (50.54%), Carbohydrates: 28.63g (9.54%), Net Carbohydrates: 27.28g (9.92%), Sugar: 12.74g (14.15%), Cholesterol: 44.79mg (14.93%), Sodium: 119.12mg (5.18%), Alcohol: 0.09g (100%), Alcohol %: 0.21% (100%), Caffeine: 5.6mg (1.87%), Protein: 3.27g (6.54%), Selenium: 9.03µg (12.89%), Manganese: 0.24mg (12.23%), Vitamin A: 394.89IU (7.9%), Copper: 0.13mg (6.6%), Fiber: 1.35g (5.4%), Phosphorus: 46.28mg (4.63%), Magnesium: 17.56mg (4.39%), Iron: 0.57mg (3.19%), Vitamin E: 0.46mg (3.08%), Zinc: 0.38mg (2.55%), Vitamin B2: 0.04mg (2.33%), Folate: 8.98µg (2.25%), Vitamin D: 0.29µg (1.95%), Potassium: 64.56mg (1.84%), Vitamin B5: 0.16mg (1.56%), Vitamin B1: 0.02mg (1.27%), Vitamin B3: 0.25mg (1.25%), Calcium: 11.56mg (1.16%), Vitamin K: 1.18µg (1.13%)