



## Iced Chocolate Truffle Cookies

READY IN



135 min.

SERVINGS



24

CALORIES



186 kcal

DESSERT

### Ingredients

- ☐ 6 ounces baker's chocolate unsweetened
- ☐ 2 tablespoons butter
- ☐ 0.5 cup powdered sugar
- ☐ 0.5 cup butter softened
- ☐ 0.8 cup powdered sugar
- ☐ 1 tablespoon vanilla
- ☐ 1 ounce baker's chocolate unsweetened cooled melted
- ☐ 1.5 cups flour all-purpose
- ☐ 0.1 teaspoon salt

- ☐ 1 cup powdered sugar
- ☐ 1.5 tablespoons milk
- ☐ 1 cup powdered sugar
- ☐ 2 tablespoons milk
- ☐ 1 teaspoon vanilla
- ☐ 1 ounce baker's chocolate unsweetened cooled melted
- ☐ 1 serving powdered sugar
- ☐ 0.3 cup frangelico

## Equipment

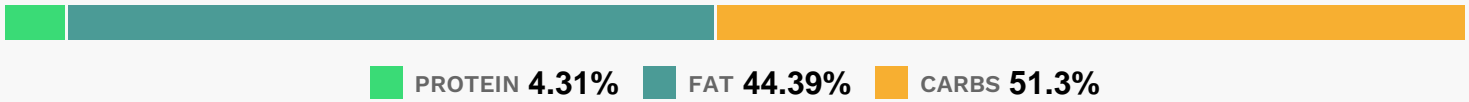
- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ ziploc bags

## Directions

- ☐ In heavy 2-quart saucepan, melt 6 ounces chocolate over low heat, stirring frequently; remove from heat. Stir in 2 tablespoons butter, the half-and-half and 1/2 cup powdered sugar; cool.
- ☐ Shape mixture into 1-inch balls.
- ☐ Place on ungreased cookie sheet; freeze uncovered about 30 minutes or until set.
- ☐ Heat oven to 350°F. In medium bowl, beat 1/2 cup butter, 3/4 cup powdered sugar, 1 tablespoon vanilla and 1 ounce melted chocolate with electric mixer on medium speed, or mix with spoon. Stir in flour and salt until dough holds together. (If dough is dry, mix in 1 to 2 tablespoons milk.)
- ☐ Mold portions of dough around frozen chocolate balls to form 1 1/2-inch balls.
- ☐ Place about 1 inch apart on ungreased cookie sheet.

- ☐ Bake 12 to 15 minutes or until set.
- ☐ Remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- ☐ In small bowl, mix all White Icing ingredients until smooth. In another small bowl, mix all Chocolate Icing ingredients until smooth.
- ☐ Spoon White Icing over tops of half of the cookies and Chocolate Icing over tops of remaining cookies; let icing spread over cookies. Stir enough additional powdered sugar into remaining icing until stiff enough to pipe.
- ☐ Place each in decorating bag or resealable plastic bag with small corner snipped off; pipe chocolate icing on white-iced cookies in polka-dot design. Pipe white icing on chocolate-iced cookies.

## Nutrition Facts



## Properties

Glycemic Index:6.29, Glycemic Load:4.35, Inflammation Score:-4, Nutrition Score:4.7708695301705%

## Flavonoids

Catechin: 6.08mg, Catechin: 6.08mg, Catechin: 6.08mg, Catechin: 6.08mg Epicatechin: 13.4mg, Epicatechin: 13.4mg, Epicatechin: 13.4mg, Epicatechin: 13.4mg

## Nutrients (% of daily need)

Calories: 186.03kcal (9.3%), Fat: 9.84g (15.13%), Saturated Fat: 4.09g (25.59%), Carbohydrates: 25.58g (8.53%), Net Carbohydrates: 23.8g (8.65%), Sugar: 16.52g (18.36%), Cholesterol: 0.26mg (0.09%), Sodium: 71.36mg (3.1%), Alcohol: 0.24g (100%), Alcohol %: 0.72% (100%), Caffeine: 7.56mg (2.52%), Protein: 2.15g (4.3%), Manganese: 0.45mg (22.47%), Copper: 0.32mg (15.92%), Iron: 2.02mg (11.21%), Magnesium: 33.14mg (8.29%), Fiber: 1.78g (7.12%), Zinc: 0.98mg (6.51%), Vitamin B1: 0.08mg (5.14%), Selenium: 3.56µg (5.08%), Phosphorus: 49.84mg (4.98%), Vitamin A: 214.44IU (4.29%), Folate: 17µg (4.25%), Vitamin B2: 0.06mg (3.36%), Vitamin B3: 0.6mg (2.98%), Potassium: 93.93mg (2.68%), Calcium: 15.43mg (1.54%), Vitamin E: 0.23mg (1.51%)