



Lace Cookies with Gooey Center

 Vegetarian

READY IN



35 min.

SERVINGS



10

CALORIES



807 kcal

DESSERT

Ingredients

- ☐ 0.3 cup coarse-ground in a grinder fresh crushed chopped
- ☐ 0.5 cup plus light
- ☐ 4 cups cup heavy whipping cream
- ☐ 0.5 cup flour all-purpose
- ☐ 0.5 cup brown sugar light
- ☐ 10 servings powdered sugar
- ☐ 0.5 pint raspberries
- ☐ 0.3 teaspoon salt

- ☐ 16 ounces bittersweet chocolate
- ☐ 6 tablespoons butter unsalted melted
- ☐ 0.3 teaspoon vanilla extract pure

Equipment

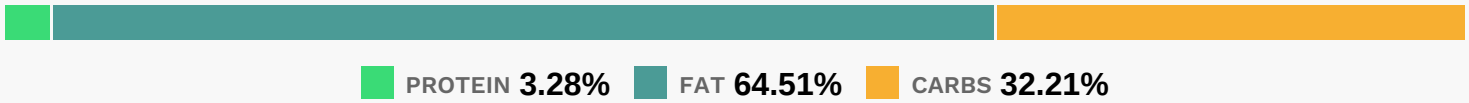
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ blender

Directions

- ☐ The day before, make the ganache center: In a saucepan, heat the cream until boiling and pour over the chopped chocolate.
- ☐ Whisk to combine and then strain. Chill overnight. The next day, whip the ganache in a mixer with a whisk attachment until almost stiff, but still a little gooey.
- ☐ Preheat the oven to 350 degrees F.
- ☐ In a mixer with a whisk attachment, combine the salt, brown sugar, and corn syrup.
- ☐ Add the flour, butter, and vanilla extract, and mix well.
- ☐ Add the espresso and pecans and mix just to combine.
- ☐ Line a baking sheet with parchment paper. Dollop large tablespoonfuls of batter onto the parchment paper, leaving plenty of room between them as the lace cookie tuiles will spread out as they bake to about 5-inches in diameter.
- ☐ Bake until the edges are browned, about 8 to 10 minutes. When done, the tuiles will be bubbly and flat.
- ☐ Once the tuiles are baked, and while still hot but cool enough to hold together, individually peel the tuiles off the parchment paper, and drape them over a short, 3 to 4-ounce rocks or lowball drinking glass and leave them to cool. Repeat until all the tuile batter is used up. When cool, store carefully in an airtight container.

When ready to serve, fill lacey tuile-cookie cups with the ganache, and dot with raspberries then give them a dusting of powdered sugar.

Nutrition Facts



Properties

Glycemic Index:15.2, Glycemic Load:6.29, Inflammation Score:-8, Nutrition Score:14.202173927556%

Flavonoids

Cyanidin: 10.83mg, Cyanidin: 10.83mg, Cyanidin: 10.83mg, Cyanidin: 10.83mg Petunidin: 0.07mg, Petunidin: 0.07mg, Petunidin: 0.07mg, Petunidin: 0.07mg Delphinidin: 0.31mg, Delphinidin: 0.31mg, Delphinidin: 0.31mg, Delphinidin: 0.31mg Malvidin: 0.03mg, Malvidin: 0.03mg, Malvidin: 0.03mg, Malvidin: 0.03mg Pelargonidin: 0.23mg, Pelargonidin: 0.23mg, Pelargonidin: 0.23mg, Pelargonidin: 0.23mg Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg Catechin: 0.31mg, Catechin: 0.31mg, Catechin: 0.31mg, Catechin: 0.31mg Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg Epicatechin: 0.83mg, Epicatechin: 0.83mg, Epicatechin: 0.83mg, Epicatechin: 0.83mg Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.25mg, Quercetin: 0.25mg, Quercetin: 0.25mg, Quercetin: 0.25mg

Nutrients (% of daily need)

Calories: 806.85kcal (40.34%), Fat: 59.02g (90.8%), Saturated Fat: 36.23g (226.46%), Carbohydrates: 66.28g (22.09%), Net Carbohydrates: 60.68g (22.07%), Sugar: 52.19g (57.99%), Cholesterol: 128.36mg (42.79%), Sodium: 171.96mg (7.48%), Alcohol: 0.03g (100%), Alcohol %: 0.02% (100%), Caffeine: 39.01mg (13%), Protein: 6.76g (13.52%), Manganese: 0.84mg (41.86%), Vitamin A: 1644.26IU (32.89%), Copper: 0.62mg (30.93%), Magnesium: 97.41mg (24.35%), Fiber: 5.6g (22.41%), Iron: 3.6mg (20%), Phosphorus: 195.95mg (19.59%), Selenium: 11.33µg (16.19%), Vitamin B2: 0.25mg (14.69%), Potassium: 416.51mg (11.9%), Calcium: 115.22mg (11.52%), Zinc: 1.7mg (11.34%), Vitamin D: 1.65µg (10.99%), Vitamin E: 1.57mg (10.46%), Vitamin K: 8.86µg (8.44%), Vitamin C: 6.79mg (8.24%), Vitamin B1: 0.11mg (7.5%), Vitamin B5: 0.53mg (5.27%), Folate: 21.01µg (5.25%), Vitamin B3: 1mg (5.01%), Vitamin B12: 0.25µg (4.14%), Vitamin B6: 0.07mg (3.68%)