



Mint-Filled Chocolate Thumbprints

READY IN



120 min.

SERVINGS



48

CALORIES



83 kcal

DESSERT

Ingredients

- ☐ 0.5 cup granulated sugar
- ☐ 1 cup butter softened
- ☐ 1 teaspoon vanilla
- ☐ 1 egg yolk
- ☐ 1.5 cups flour all-purpose
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 0.3 cup butter softened
- ☐ 1 cup powdered sugar
- ☐ 1 tablespoon milk

- ☐ 0.3 teaspoon peppermint extract
- ☐ 2 drops drop natural food coloring green
- ☐ 0.3 cup semi chocolate chips
- ☐ 0.3 teaspoon shortening

Equipment

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

Directions

- ☐ Heat oven to 375°F (if using dark or nonstick cookie sheet, heat oven to 350°F). In large bowl, beat granulated sugar, 1 cup butter and the vanilla with electric mixer on medium speed until fluffy. Beat in egg yolk until smooth. Beat in flour and cocoa.
- ☐ Shape dough by rounded teaspoonfuls into 1-inch balls. On ungreased cookie sheet, place balls 1 inch apart. With index finger or thumb, make indentation in center of each ball.
- ☐ Bake 7 to 9 minutes or until set. Immediately remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- ☐ In small bowl, beat 1/4 cup butter and the powdered sugar on low speed until smooth. Beat in milk, peppermint extract and enough food color for desired color. Spoon about 1/2 teaspoon filling into each cookie.
- ☐ Place chocolate chips and shortening in small resealable food-storage plastic bag; seal bag. Microwave on High about 1 minute or until softened. Gently squeeze bag until chocolate is smooth; cut off tiny corner of bag. Squeeze bag to drizzle chocolate over cookies.
- ☐ Let stand about 1 hour or until chocolate is set.

Nutrition Facts



 **PROTEIN 3.18%**  **FAT 57.08%**  **CARBS 39.74%**

Properties

Glycemic Index:3.81, Glycemic Load:3.62, Inflammation Score:-2, Nutrition Score:1.2252173955836%

Flavonoids

Catechin: 0.29mg, Catechin: 0.29mg, Catechin: 0.29mg, Catechin: 0.29mg Epicatechin: 0.88mg, Epicatechin: 0.88mg, Epicatechin: 0.88mg, Epicatechin: 0.88mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 82.84kcal (4.14%), Fat: 5.36g (8.25%), Saturated Fat: 1.28g (8.03%), Carbohydrates: 8.4g (2.8%), Net Carbohydrates: 8.05g (2.93%), Sugar: 4.92g (5.46%), Cholesterol: 4.14mg (1.38%), Sodium: 56.39mg (2.45%), Alcohol: 0.04g (100%), Alcohol %: 0.27% (100%), Protein: 0.67g (1.34%), Vitamin A: 217.84IU (4.36%), Manganese: 0.06mg (2.84%), Selenium: 1.71µg (2.44%), Vitamin B1: 0.03mg (2.18%), Folate: 7.9µg (1.97%), Iron: 0.32mg (1.75%), Copper: 0.04mg (1.75%), Vitamin B2: 0.03mg (1.55%), Fiber: 0.35g (1.38%), Vitamin E: 0.2mg (1.35%), Phosphorus: 13.09mg (1.31%), Vitamin B3: 0.25mg (1.25%), Magnesium: 4.99mg (1.25%)