



## Mocha Cigars with Coffee Cream

READY IN



245 min.

SERVINGS



48

CALORIES



89 kcal

BEVERAGE

DRINK

### Ingredients

- 1.5 ounces bittersweet chocolate grated
- 0.6 cup butter cooled melted
- 0.3 cup rum / brandy / coffee liqueur flavored
- 0.3 cup confectioners' sugar
- 6 egg whites room temperature
- 1.3 cups flour all-purpose sifted
- 2.5 cups heavy cream
- 1.5 teaspoons espresso coffee powder instant
- 0.1 teaspoon salt

- 1 vanilla pod split

## Equipment

- bowl
- frying pan
- baking sheet
- oven
- knife
- wire rack
- wooden spoon
- spatula
- pastry bag

## Directions

- In a large bowl, mix 2 cups confectioners' sugar, flour and salt. Make a well in the center and set aside.
- In another bowl, combine melted butter and vanilla scrapings.
- Pour vanilla butter, egg whites and 1 tablespoon cream into well of dry ingredients.
- Mix until smooth. Fold in 1 1/2 ounces grated chocolate. Chill in refrigerator 2 hours or overnight.
- Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with waxed paper.
- Make a stencil by using a utility knife to cut a 4 1/2 inch (11.5 centimeter) circle in the center of a flexible plastic lid.
- Place the stencil on the baking sheet and spread 2 teaspoons of batter inside circle; remove stencil. Make 3 circles on a baking sheet.
- Bake in preheated oven 2 minutes, rotate pan and bake 2 minutes more, until golden. Working quickly, remove cookie from tray with a spatula and roll around the handle of a wooden spoon.
- Place rolled cookies on wire rack to cool completely. If cookies harden before rolling, return to oven for 30 seconds to soften. Repeat to use all remaining batter.

- To make coffee cream: Beat together coffee liqueur and espresso powder until powder is dissolved. Beat in 2 1/2 cups cream and 1/4 cup confectioners' sugar until soft peaks form. Refrigerate 15 minutes.
- Fill cooled cookies with coffee cream using a pastry bag fitted with a 3/8 inch round tip. Dip each end of filled cookies in grated chocolate.
- Serve at once, or store in an airtight container up to 3 days.

## Nutrition Facts

 **PROTEIN 5.34%**  **FAT 73.96%**  **CARBS 20.7%**

### Properties

Glycemic Index:2.6, Glycemic Load:1.8, Inflammation Score:-2, Nutrition Score:1.3282608713793%

### Nutrients (% of daily need)

Calories: 89.27kcal (4.46%), Fat: 7.27g (11.18%), Saturated Fat: 4.57g (28.57%), Carbohydrates: 4.58g (1.53%), Net Carbohydrates: 4.42g (1.61%), Sugar: 1.91g (2.12%), Cholesterol: 20.42mg (6.81%), Sodium: 34.91mg (1.52%), Alcohol: 0.27g (100%), Alcohol %: 1.34% (100%), Protein: 1.18g (2.36%), Vitamin A: 256.53IU (5.13%), Vitamin B2: 0.06mg (3.38%), Selenium: 2.34µg (3.34%), Vitamin B1: 0.03mg (1.91%), Manganese: 0.04mg (1.75%), Folate: 6.69µg (1.67%), Phosphorus: 14.38mg (1.44%), Vitamin D: 0.2µg (1.32%), Vitamin E: 0.19mg (1.27%), Iron: 0.22mg (1.25%), Vitamin B3: 0.22mg (1.11%), Calcium: 10.24mg (1.02%)