



Peppermint Chocolate Sandwich Cookies

READY IN



53 min.

SERVINGS



18

CALORIES



279 kcal

DESSERT

Ingredients

- 3.5 ounce bar peppermint bark baking bar chopped ghirardelli®
- 0.3 teaspoon double-acting baking powder
- 2.5 cups cacao bittersweet chocolate baking chips 60% ghirardelli®
- 8 ounce cream cheese softened
- 2 large eggs
- 0.3 cup flour all-purpose
- 0.7 cup granulated sugar
- 1 tablespoon milk as needed
- 0.7 cup powdered sugar

- 2 tablespoons butter unsalted
- 1 teaspoon vanilla extract

Equipment

- bowl
- frying pan
- baking sheet
- sauce pan
- baking paper
- oven
- wire rack
- wooden spoon
- aluminum foil

Directions

- Preheat oven to 350 degrees F. Line a baking sheet with parchment paper or foil; set aside. In a medium saucepan, heat and stir 1-1/2 cups Ghirardelli® 60% Cacao Bittersweet Chocolate Baking Chips and the butter over very low heat until melted and smooth.
- Remove from heat.
- Add eggs, sugar, flour, vanilla, and baking powder. Beat with wooden spoon until combined, scraping sides of pan. Stir in remaining 1 cup Ghirardelli 60% Cacao Bittersweet Chocolate Baking Chips.
- Drop dough using a small cookie scoop or by rounded teaspoons 2 inches apart onto the prepared baking sheet.
- Bake for 8 minutes or until edges are firm and surfaces are dull and crackled. Cool on cookie sheet for 2 minutes.
- Transfer to a wire rack; cool.
- To assemble cookies, spread Peppermint Chocolate Filling on the bottoms of half the cookies. Top with remaining cookies, bottom sides down. Enjoy immediately or refrigerate in an airtight container for up to 3 days.

Peppermint Chocolate Filling: In a small bowl, combine cream cheese and powdered sugar. Stir in enough milk, 1 teaspoon at a time, to make a filling of spreading consistency. Stir in Ghirardelli Peppermint Bark Baking Bar.

Nutrition Facts

PROTEIN 6.15% **FAT 52.74%** **CARBS 41.11%**

Properties

Glycemic Index:16.78, Glycemic Load:6.35, Inflammation Score:-3, Nutrition Score:5.6378260423308%

Flavonoids

Catechin: 3.55mg, Catechin: 3.55mg, Catechin: 3.55mg, Catechin: 3.55mg Epicatechin: 7.82mg, Epicatechin: 7.82mg, Epicatechin: 7.82mg, Epicatechin: 7.82mg

Nutrients (% of daily need)

Calories: 279.11kcal (13.96%), Fat: 16.93g (26.04%), Saturated Fat: 12.57g (78.56%), Carbohydrates: 29.68g (9.89%), Net Carbohydrates: 27.76g (10.1%), Sugar: 20.88g (23.2%), Cholesterol: 37.09mg (12.36%), Sodium: 82.12mg (3.57%), Alcohol: 0.08g (100%), Alcohol %: 0.15% (100%), Caffeine: 4.41mg (1.47%), Protein: 4.44g (8.89%), Manganese: 0.28mg (14.03%), Copper: 0.23mg (11.7%), Zinc: 1.57mg (10.44%), Calcium: 101.72mg (10.17%), Iron: 1.49mg (8.26%), Phosphorus: 82.35mg (8.24%), Fiber: 1.91g (7.65%), Selenium: 5.23µg (7.47%), Magnesium: 29.38mg (7.35%), Vitamin B2: 0.12mg (6.89%), Potassium: 232.36mg (6.64%), Vitamin A: 241.94IU (4.84%), Vitamin E: 0.62mg (4.13%), Vitamin B5: 0.37mg (3.66%), Vitamin B1: 0.05mg (3.49%), Folate: 13.76µg (3.44%), Vitamin K: 2.86µg (2.72%), Vitamin B6: 0.05mg (2.59%), Vitamin B12: 0.15µg (2.57%), Vitamin B3: 0.46mg (2.28%)