



Sandwich Cookies with Chocolate Ganache Filling



Gluten Free



Low Fod Map

READY IN



45 min.

SERVINGS



36

CALORIES



16 kcal

DESSERT

Ingredients

- ☐ 6 tablespoons bittersweet chocolate chips
- ☐ 0.3 cup half-and-half

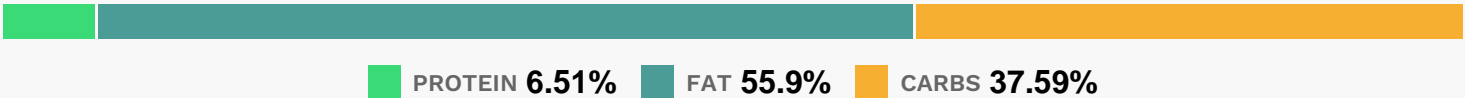
Equipment

- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ cookie cutter

Directions

- ☐ Heat oven to 350°F.
- ☐ Cut dough in half; roll out both halves to an even 1/4-inch thickness.
- ☐ Cut out cookies with a round 1-inch cookie cutter, rerolling scraps to get 72 cookies. Coat 2 cookie sheets with cooking spray; place cookies on sheets 1 inch apart and bake 1 batch at a time until firm, 3 to 5 minutes. Cool on wire racks. Simmer chocolate chips and half-and-half in a small saucepan over low heat, stirring once or twice, until chocolate melts and is smooth, 1 to 2 minutes; remove from heat.
- ☐ Let cool 1 minute.
- ☐ Spread 1/2 teaspoon chocolate ganache on a cookie; press a second cookie on top to form a sandwich. Repeat with remaining cookies and ganache.
- ☐ Self

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.27173912873411%

Nutrients (% of daily need)

Calories: 15.7kcal (0.79%), Fat: 0.98g (1.51%), Saturated Fat: 0.84g (5.27%), Carbohydrates: 1.48g (0.49%), Net Carbohydrates: 1.38g (0.5%), Sugar: 0.92g (1.02%), Cholesterol: 0.61mg (0.2%), Sodium: 3.7mg (0.16%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.26g (0.51%)