



Tombstone Cookies

READY IN



45 min.

SERVINGS



18

CALORIES



116 kcal

Ingredients

- 0.5 teaspoon double-acting baking powder
- 18 servings bittersweet chocolate melted
- 6 tablespoons butter softened
- 2 tablespoons cacao nibs (or cacao) (see Notes)
- 1 large eggs
- 1.3 cups flour all-purpose
- 0.3 teaspoon salt
- 0.5 cup sugar for sprinkling cookies
- 0.5 teaspoon vanilla

Equipment

- bowl
- baking sheet
- oven
- knife
- whisk
- blender
- plastic wrap
- hand mixer
- pastry bag

Directions

- Preheat oven to 40
- In a blender, whirl cocoa nibs until each is about the size of a grain of rice.
- In the large bowl of an electric mixer, beat butter and 1/2 cup sugar until creamy; beat in egg and vanilla.
- In another bowl, whisk together flour, baking powder, salt, and cocoa nibs; gradually add to butter mixture, blending thoroughly, to form a soft dough. Divide dough into thirds, cover each portion tightly with plastic wrap, and refrigerate until firm (at least 1 hour), or up to 3 days.
- On a floured board, roll out dough, a portion at a time, to a thickness of 1/8 in. (keep dough refrigerated when not in use). With a sharp knife, cut out free-form tombstone shapes (about 1 1/2 by 3 in.; cut bottom edges at an angle to make them easier to poke into the pots de crme), and place slightly apart on ungreased baking sheets.
- Sprinkle generously with sugar.
- Bake cookies until edges are lightly browned, about 8 to 10 minutes.
- Transfer to racks and let cool completely before handling.
- Using a pastry bag with a very fine tip, pipe the letters "RIP" in chocolate on at least 8 of the cookies. Stick these cookies into the Dark Chocolate Graveyard Pots de Crme and serve the rest of the cookies alongside.

Nutrition Facts

PROTEIN 6.47% FAT 51.87% CARBS 41.66%

Properties

Glycemic Index:15.61, Glycemic Load:7.77, Inflammation Score:-2, Nutrition Score:2.4634782646013%

Nutrients (% of daily need)

Calories: 115.58kcal (5.78%), Fat: 6.64g (10.21%), Saturated Fat: 3.52g (21.99%), Carbohydrates: 11.99g (4%), Net Carbohydrates: 11.47g (4.17%), Sugar: 1.85g (2.05%), Cholesterol: 20.43mg (6.81%), Sodium: 101.52mg (4.41%), Alcohol: 0.04g (100%), Alcohol %: 0.19% (100%), Protein: 1.86g (3.72%), Vitamin B1: 0.1mg (6.5%), Selenium: 4.53µg (6.47%), Folate: 23.71µg (5.93%), Manganese: 0.11mg (5.28%), Vitamin B2: 0.08mg (4.78%), Iron: 0.75mg (4.17%), Vitamin B3: 0.78mg (3.88%), Vitamin A: 137.77IU (2.76%), Phosphorus: 26mg (2.6%), Fiber: 0.52g (2.08%), Vitamin E: 0.31mg (2.06%), Copper: 0.03mg (1.69%), Magnesium: 6.21mg (1.55%), Calcium: 12.1mg (1.21%), Vitamin B5: 0.11mg (1.11%), Vitamin K: 1.16µg (1.1%), Zinc: 0.16mg (1.09%)