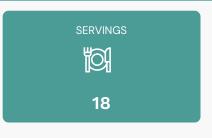


Tombstone Cookies







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
O.3 teaspoon salt
0.5 cup grands flaky refrigerator biscuits for sprinkling cookies
0.5 teaspoon vanilla

Equipment	
	bowl
	baking sheet
	oven
	knife
	whisk
	blender
	plastic wrap
	hand mixer
	pastry bag
Di	rections
	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 eac 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 11/2 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

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%)