



Triple-threat Chocolate Cookies

READY IN



45 min.

SERVINGS



50

CALORIES



292 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 6 ounces bittersweet chocolate chopped
- ☐ 10 ounce bittersweet chocolate chopped
- ☐ 1.5 cups bittersweet chocolate chips
- ☐ 50 servings grands flaky refrigerator biscuits
- ☐ 3 large eggs at room temperature
- ☐ 6 tablespoons flour
- ☐ 0.8 cup heavy whipping cream
- ☐ 1 tablespoon espresso powder instant

- ☐ 0.3 teaspoon kosher salt
- ☐ 1 cup pecans toasted finely chopped
- ☐ 1 cup sugar
- ☐ 0.3 cup butter unsalted cut into chunks
- ☐ 3 ounces chocolate unsweetened chopped
- ☐ 2 teaspoons vanilla extract
- ☐ 50 servings ganache
- ☐ 50 servings ganache

Equipment

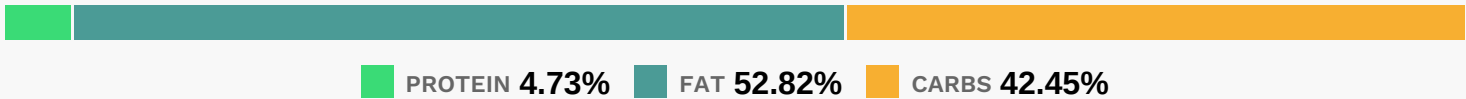
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ pot
- ☐ microwave

Directions

- ☐ Make cookies: Put chopped chocolates and butter in a metal bowl and set bowl over (not touching) simmering water in a pot. Cook, stirring, until melted, then remove from heat and let cool slightly.
- ☐ Whisk eggs, sugar, espresso powder, and vanilla into chocolate mixture. In another bowl, stir together flour, baking powder, and salt. Stir into chocolate mixture until evenly mixed, then stir in chocolate chips and pecans. Wrap dough airtight and chill until firm enough to hold its shape, 50 to 60 minutes.
- ☐ Meanwhile, make ganache: Put chopped chocolate and cream in a medium metal bowl and set bowl over (not touching) simmering water in a pot. Cook, stirring, until melted, then let cool. Cover and chill, stirring occasionally, until firm enough to spread, about 1 3/4 hours. If ganache becomes too firm to spread, transfer to a microwave-safe bowl and microwave for a few seconds to soften, stir.

- ☐ Preheat oven to 35
- ☐ Line 2 large baking sheets with parchment paper. Scoop 2-tbsp. portions of dough onto sheets, spaced about 1 in. apart. Press dough to flatten into even 1/2-in.-thick rounds.
- ☐ Bake until cookies no longer look wet and you can feel a slight crust on top, about 10 minutes (don't overbake); switch position of baking sheets halfway through.
- ☐ Let cookies cool on sheets on racks.
- ☐ Generously spread flat sides of half of cookies with ganache and top with remaining cookies. (You may have a little leftover ganache.)
- ☐ Make ahead: Dough and ganache, up to 2 days, chilled. Filled cookies, up to 2 days, chilled, or 2 months, frozen.
- ☐ Serve at room temperature.

Nutrition Facts



Properties

Glycemic Index:6.22, Glycemic Load:14.51, Inflammation Score:-3, Nutrition Score:5.8447825843873%

Flavonoids

Cyanidin: 0.21mg, Cyanidin: 0.21mg, Cyanidin: 0.21mg, Cyanidin: 0.21mg Delphinidin: 0.14mg, Delphinidin: 0.14mg, Delphinidin: 0.14mg, Delphinidin: 0.14mg Catechin: 1.24mg, Catechin: 1.24mg, Catechin: 1.24mg, Catechin: 1.24mg Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg Epicatechin: 2.43mg, Epicatechin: 2.43mg, Epicatechin: 2.43mg, Epicatechin: 2.43mg Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg

Nutrients (% of daily need)

Calories: 291.9kcal (14.59%), Fat: 17.34g (26.68%), Saturated Fat: 8g (50.03%), Carbohydrates: 31.35g (10.45%), Net Carbohydrates: 29.56g (10.75%), Sugar: 15.44g (17.16%), Cholesterol: 18.23mg (6.08%), Sodium: 129.38mg (5.63%), Alcohol: 0.05g (100%), Alcohol %: 0.12% (100%), Caffeine: 12.3mg (4.1%), Protein: 3.49g (6.99%), Manganese: 0.42mg (20.85%), Copper: 0.23mg (11.58%), Iron: 1.93mg (10.75%), Vitamin B1: 0.13mg (8.78%), Vitamin B2: 0.13mg (7.79%), Magnesium: 30.98mg (7.75%), Phosphorus: 72.04mg (7.2%), Fiber: 1.79g (7.17%), Folate: 27.96µg (6.99%), Vitamin E: 0.95mg (6.31%), Selenium: 4.37µg (6.25%), Vitamin B3: 1.18mg (5.92%), Zinc: 0.88mg (5.85%), Vitamin K: 4.59µg (4.37%), Potassium: 145.13mg (4.15%), Calcium: 36.91mg (3.69%), Vitamin A: 127.31IU (2.55%), Vitamin B5: 0.23mg (2.33%), Vitamin B6: 0.04mg (2.07%), Vitamin B12: 0.07µg (1.1%)