



White Chocolate and Marmalade Vanilla Wafers

 Dairy Free

READY IN



45 min.

SERVINGS



48

CALORIES



74 kcal

DESSERT

Ingredients

- ☐ 0.5 cup orange marmalade
- ☐ 48 vanilla wafers such as nilla wafers
- ☐ 12 ounces chocolate chips white

Equipment

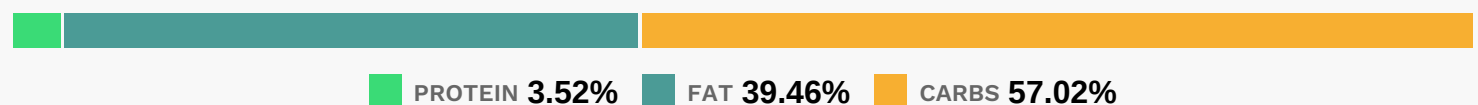
- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan

- ☐ baking paper
- ☐ whisk
- ☐ double boiler
- ☐ microwave
- ☐ offset spatula

Directions

- ☐ Place the vanilla wafer cookies, rounded sides down, on wire racks set on top of baking sheets.
- ☐ Place 1/2 teaspoon of marmalade on the flat side of each cookie.
- ☐ Place the white chocolate chips in a microwave-safe bowl and microwave on high, stirring once or twice, until just melted, 1 to 2 minutes depending on the strength of your microwave. Stir until smooth. (Alternatively, place water to a depth of 1 inch in the bottom of a double boiler or a large saucepan and bring to a bare simmer.
- ☐ Place the white chocolate chips in the top of the double boiler or in a stainless steel bowl big enough to rest on top of the saucepan without touching the water.
- ☐ Heat, whisking occasionally, until the chocolate is just melted.
- ☐ Remove from the heat and whisk until smooth.)
- ☐ Use a small offset spatula to spread white chocolate over each cookie, covering the marmalade and coming to the edges.
- ☐ Place the baking sheets in the refrigerator for 5 minutes to allow the chocolate to set.
- ☐ White Chocolate and Marmalade Vanilla Wafers will keep, layered between parchment paper, at room temperature in an airtight container for up to 3 days.
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Nutrition Facts



Properties

Glycemic Index:3.06, Glycemic Load:6.24, Inflammation Score:-1, Nutrition Score:0.66260869169365%

Nutrients (% of daily need)

Calories: 74.12kcal (3.71%), Fat: 3.32g (5.11%), Saturated Fat: 1.72g (10.73%), Carbohydrates: 10.79g (3.6%), Net Carbohydrates: 10.67g (3.88%), Sugar: 8.08g (8.98%), Cholesterol: 1.55mg (0.52%), Sodium: 32.37mg (1.41%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.67g (1.33%), Vitamin B2: 0.03mg (2.04%), Vitamin B1: 0.03mg (1.99%), Calcium: 15.37mg (1.54%), Folate: 6.08µg (1.52%), Phosphorus: 15.13mg (1.51%), Vitamin B3: 0.21mg (1.05%)