

CHOCOLATE

# Thumb Prints

A HEALTHY, DELICIOUS, MEAT-FREE RECIPE



THE HUMANE SOCIETY  
OF THE UNITED STATES

**YIELD: 24 Cookies**

Ingredients	Qty	Measure
All-purpose flour	2 ½	Cups
Granulated sugar	1 ½	Cups
Baking powder	2	tsp
Salt	½	tsp
Cocoa powder (not the dark one)	¾	Cup
Coconut milk	7	oz
Vanilla extract	½	Tbsp
Coconut oil	6 ½	oz
Sanding sugar (for dipping, before baking) <b>Do not use in dough</b>	1	Cup
<b>Chocolate Buttercream</b>		
Earth Balance	12	oz
Cocoa powder	1	Cup
Karo Syrup	½	Cup
Powdered sugar	2	lbs
Vanilla	1	tsp
Almond (as needed)	1-2	tsp

*HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.*

## Preparation

1. Blend flour, baking powder, salt, and cocoa powder. Set aside.
2. Mix sugar, coconut milk, vanilla, and coconut oil.
3. Add flour mixture to the coconut milk mixture. Mix well and scoop into small balls.
4. Use your thumb to make an indentation and roll in sanding sugar.
5. Bake at 350 degrees for 8-10 minutes until done. Do not over bake.
6. Allow to cool for 5 minutes and pipe chocolate buttercream in center of each cookie.

## Chocolate Buttercream

1. Blend Earth Balance, cocoa powder and karo syrup until smooth.
2. Add powdered sugar and blend. If the mixture is stiff, drizzle 1 tsp. of almond milk until desired consistency is reached -- **don't make it too thin.**
3. Add vanilla and beat till creamy.

## Serving Information

1 cookie

## Nutrition Information

 \*From USDA Nutrient Database

Calories: 379 Total Fat: 21 g Saturated Fat: 11 g Carbohydrate: 50 g Protein: 3 g Sodium: 206 mg  
Vitamin A: 0% Vitamin C: 0% Calcium: 4% Iron: 11%