

**COOKING CLASSES**  
AT SUR LA TABLE

**BITE-SIZE DESSERTS**  
**WITH WW**

WITH SUR LA TABLE CHEF

IN PARTNERSHIP WITH



**weightwatchers**  
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**#WWxSURLATABLE**

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# Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

## Produce

- 2 cups blackberries or raspberries, optional

## Dairy

- 10 tablespoons unsalted butter
- 4 eggs

## Pantry Items

- Marcona almonds
- All-purpose flour
- Baking soda
- Baking powder
- Ground ginger
- Kosher or sea salt
- Granulated sugar
- Light brown sugar
- Almond extract
- Vanilla extract
- Orange marmalade
- Unsweetened cocoa powder

## Dry/Canned Goods

- 15-ounce can black beans, rinsed and drained

## Other

- Cooking spray
- 1/2 cup mini semisweet chocolate chips
- 5 tablespoons bittersweet chocolate chips

# Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

## Cutlery

- Chef's knife
- Cutting board

## Hand Tools/Gadgets

- Measuring cups
- Measuring spoons
- Mixing bowls, various sizes
- Wooden spoon
- Silicone spatula
- Heat-safe mixing bowl
- Whisk

## Cookware

- Small saucepan

## Appliances

- Food processor
- Stand mixer or hand mixer

## Bakeware

- 2 baking sheets lined with parchment paper or silicone baking sheet
- Mini muffin pan

## Other

- Shallow bowl or plate

## **Pre-Class Mise en Place and Notes**

Please gather all ingredients prior to class if you will be cooking along. It is helpful to organize the ingredients by recipe on rimmed baking sheets. Feel free to pre-measure ingredients, but it is not necessary.

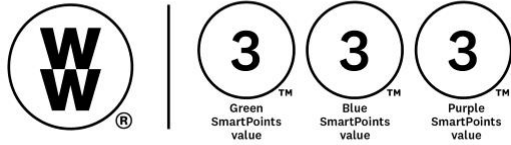
### **Marcona Almond and Orange Thumbprint Cookies**

1. Preheat oven to 350°F.
2. Remove butter from refrigerator 30 minutes prior to class.

### **Flourless Mini-Chocolate Cakes with Chocolate Ganache**

1. Rinse and drain black beans.
2. Wash and dry berries, if using.

## FLOURLESS MINI-CHOCOLATE CAKES WITH CHOCOLATE GANACHE



**Recipe yield:** 32 servings

**Serving size:** 1 mini cake

Nobody will ever guess (or taste!) the secret ingredient that makes these little cakes so fudgy and moist.

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*Cooking spray*

*15 oz rinsed and drained canned black beans*

*1/2 cup sugar*

*1/4 cup unsweetened cocoa powder*

*4 tablespoons unsalted butter, melted*

*3 large eggs*

*1/2 teaspoon table salt*

*1/2 teaspoon baking powder*

*1/2 teaspoon vanilla extract*

*1/2 cup mini semisweet chocolate chips*

*5 tablespoons bittersweet chocolate chips*

*1/4 cup water*

*2 cups fresh blackberries or raspberries (optional)*

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1. Preheat oven to 350°F. Coat 32 mini muffin cups with cooking spray.

2. **To prepare the batter:** Combine beans, sugar, cocoa powder, butter, eggs, salt, baking powder and vanilla extract in a food processor; puree until smooth (stopping once to scrape down the sides). Add mini chocolate chips; pulse until just combined. Spoon a heaping tablespoon of batter into each prepared muffin cup; bake 10 minutes. Remove from oven; let cool in pan.

3. **To prepare the ganache:** Place bittersweet chocolate and water in top of a double boiler (or a heat-proof bowl set over simmering water); whisk mixture until fully melted and glossy, adding more water if necessary, to thin. Remove from heat; let cool for 10 minutes before spreading each cake with a scant teaspoon glaze. Top each with a whole berry or berry slice (if using).

## MARCONA ALMOND AND ORANGE THUMBPRINT COOKIES



**Recipe yield:** 48 cookies

**Serving size:** 1 cookie

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*2/3 cup marcona almonds, plain, dry-roasted*  
*1 1/4 cups all-purpose flour*  
*1/2 teaspoon baking soda*  
*1/2 teaspoon ground ginger*  
*1/2 teaspoon salt*  
*1/3 cup sugar*  
*1/4 cup light brown sugar*  
*6 tablespoon unsalted butter, at room temperature*  
*1 large egg*  
*1/2 teaspoon almond extract*  
*1/3 cup orange marmalade*

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1. Preheat oven to 350°F. Line two baking sheets with parchment paper.
2. **To prepare the ingredients:** Pulse almonds in a food processor until finely chopped (or chop by hand). In a small bowl, combine 1/4 cup chopped almonds, flour, baking soda, ginger and salt; set aside remaining almonds in a shallow bowl.
3. In a large bowl, using an electric mixer, cream both types of sugar and butter together. Add egg and almond extract; beat until fluffy. Beat in flour mixture until just combined. Scoop out dough using a teaspoon measure and roll into 48 balls (about 9 g each); gently roll each dough ball in reserved chopped almonds. Place on prepared baking sheets and bake for 5 minutes. Remove pans from oven and using the end of a wooden spoon, press a small indentation in the center of each cookie. Return pans to oven and bake until lightly browned and set, about 4 to 5 minutes more. Remove from oven and fill each cookie with 1/4 teaspoon marmalade. Let cool.



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