



4 Ingredient Midnight cookies

 Dairy Free

READY IN



45 min.

SERVINGS



12

CALORIES



120 kcal

DESSERT

Ingredients

- ☐ 0.5 cup plus 1 tbsp all purpose flour packed ()
- ☐ 2 tbsp brown sugar sweet (you will need more if you want really cookies)
- ☐ 1 cup chocolate spread dark
- ☐ 1 eggs
- ☐ 0.5 tsp optional: espresso powder (it will intensify the bittersweet chocolate flavor)

Equipment

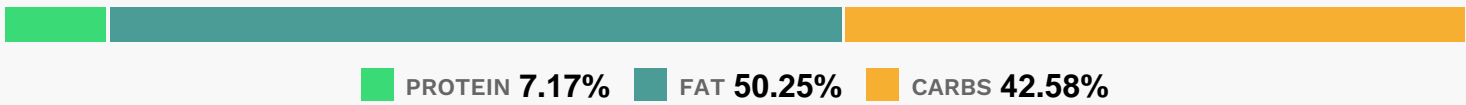
- ☐ bowl
- ☐ baking sheet

☐ oven

Directions

- ☐ Preheat oven to 350F.
- ☐ Combine flour, sugar, egg, (espresso powder if using), and chocolate spread in a large bowl and mix together with a spoon until dough comes together and no flour lumps remain.
- ☐ Make smooth dough balls, about 1 1/2 inch in diameter, rubbing between palms to smooth the surface of the balls.
- ☐ Place on cookie sheets, about 2 inches apart. Press down slightly on dough so the dough balls form thick round disks rather than perfectly round balls. Cookies will not spread much during baking so make sure to smooth edges and surface of dough.
- ☐ Bake for about 10 minutes. Cookies should be mostly set, but might be slightly still soft in the middle.
- ☐ Let cookies cool on rack until completely set. Enjoy while still slightly warm or after completely cooled.

Nutrition Facts



Properties

Glycemic Index:8.17, Glycemic Load:4.05, Inflammation Score:-2, Nutrition Score:4.1352173867433%

Nutrients (% of daily need)

Calories: 120.2kcal (6.01%), Fat: 6.7g (10.3%), Saturated Fat: 3.74g (23.37%), Carbohydrates: 12.76g (4.25%), Net Carbohydrates: 11.02g (4.01%), Sugar: 5.54g (6.16%), Cholesterol: 14.09mg (4.7%), Sodium: 8.81mg (0.38%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 11.84mg (3.95%), Protein: 2.15g (4.3%), Manganese: 0.32mg (16.23%), Copper: 0.27mg (13.56%), Iron: 2.07mg (11.49%), Magnesium: 35.38mg (8.84%), Fiber: 1.75g (6.99%), Phosphorus: 58.42mg (5.84%), Selenium: 3.92µg (5.61%), Zinc: 0.57mg (3.82%), Potassium: 118.73mg (3.39%), Vitamin B2: 0.05mg (3.17%), Vitamin B1: 0.05mg (3.16%), Folate: 11.27µg (2.82%), Vitamin B3: 0.47mg (2.34%), Calcium: 15.27mg (1.53%), Vitamin B5: 0.14mg (1.43%), Vitamin B12: 0.07µg (1.23%), Vitamin K: 1.11µg (1.05%)