



## Bittersweet Chocolate Cookies

READY IN



300 min.

SERVINGS



60

CALORIES



81 kcal

DESSERT

### Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 5 oz bittersweet chocolate unsweetened finely chopped (not )
- ☐ 1.5 cups powdered sugar for coating
- ☐ 0.3 cup dutch-processed cocoa powder unsweetened
- ☐ 1 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 cup almonds sliced finely chopped (not in a food processor)
- ☐ 0.5 teaspoon salt

- ☐ 1 cup butter unsalted softened
- ☐ 1 teaspoon vanilla

## Equipment

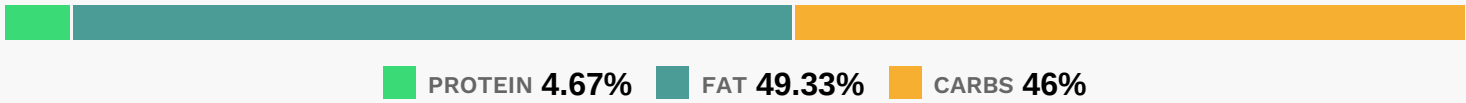
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ hand mixer
- ☐ stand mixer
- ☐ wax paper
- ☐ spatula

## Directions

- ☐ Whisk together flour, cocoa, baking powder, and salt in a bowl until combined.
- ☐ Beat together butter and granulated sugar in a large bowl with an electric mixer at medium-high speed until pale and fluffy, about 2 minutes in a stand mixer (preferably fitted with paddle attachment) or 4 minutes with a handheld.
- ☐ Add egg and vanilla, beating until combined. Reduce speed to low, then add flour mixture and mix until combined well.
- ☐ Add chocolate and nuts and mix until just combined. Cover bowl with plastic wrap and chill dough until firm, about 30 minutes.
- ☐ Put oven racks in upper and lower thirds of oven and preheat oven to 325°F.
- ☐ Roll 1 scant tablespoon of dough into a 1-inch ball, then flatten slightly with palm of your hand to form a 1/3-inch-thick disk and coat with confectioners sugar. Make more cookies in same manner, arranging them 2 inches apart on ungreased baking sheets.
- ☐ Bake cookies, switching position of sheets halfway through baking, until they puff up and tops crack slightly, 8 to 10 minutes total, then transfer with a metal spatula to racks to cool completely. Recoat cookies with confectioners sugar.

Cookies keep, layered between sheets of wax paper or parchment, in an airtight container at room temperature 1 week.

## Nutrition Facts



## Properties

Glycemic Index:4.12, Glycemic Load:3.48, Inflammation Score:-1, Nutrition Score:1.6291304515756%

## Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Catechin: 0.32mg, Catechin: 0.32mg, Catechin: 0.32mg, Catechin: 0.32mg Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg Epicatechin: 0.94mg, Epicatechin: 0.94mg, Epicatechin: 0.94mg, Epicatechin: 0.94mg Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

## Nutrients (% of daily need)

Calories: 80.99kcal (4.05%), Fat: 4.55g (7%), Saturated Fat: 2.56g (16.03%), Carbohydrates: 9.54g (3.18%), Net Carbohydrates: 8.97g (3.26%), Sugar: 5.53g (6.15%), Cholesterol: 11.38mg (3.79%), Sodium: 25.02mg (1.09%), Alcohol: 0.02g (100%), Alcohol %: 0.17% (100%), Caffeine: 3.13mg (1.04%), Protein: 0.97g (1.94%), Manganese: 0.1mg (4.82%), Copper: 0.06mg (3.15%), Selenium: 2.03µg (2.9%), Iron: 0.46mg (2.55%), Magnesium: 9.72mg (2.43%), Vitamin B1: 0.04mg (2.4%), Fiber: 0.57g (2.3%), Vitamin B2: 0.04mg (2.22%), Folate: 8.62µg (2.16%), Phosphorus: 21.13mg (2.11%), Vitamin E: 0.31mg (2.06%), Vitamin A: 100.23IU (2%), Vitamin B3: 0.31mg (1.53%), Zinc: 0.16mg (1.09%)