



Black and White Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



40

CALORIES



90 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 0.8 cup brown sugar packed
- ☐ 3 tablespoons butter softened
- ☐ 8 ounces cake flour
- ☐ 0.3 cup chocolate chips white
- ☐ 2 tablespoons egg substitute
- ☐ 0.5 cup granulated sugar
- ☐ 1.5 tablespoons rum / brandy / coffee liqueur (coffee-flavored liqueur)
- ☐ 2.5 tablespoons pecans toasted finely chopped

- ☐ 0.3 teaspoon salt
- ☐ 6 tablespoons semisweet chocolate chips
- ☐ 1 teaspoon vanilla extract
- ☐ 3 tablespoons shortening
- ☐ 0.3 cup water

Equipment

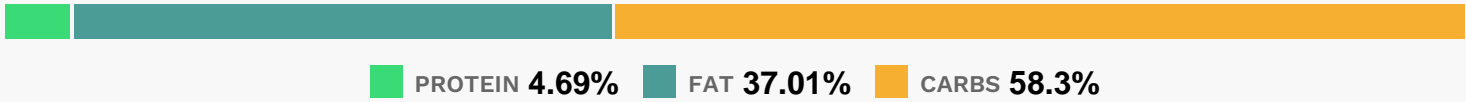
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ ziploc bags
- ☐ measuring cup

Directions

- ☐ Preheat oven to 35
- ☐ Lightly spoon flour into dry measuring cups; level with a knife.
- ☐ Combine flour, baking powder, and 1/4 teaspoon salt; stir with a whisk.
- ☐ Combine sugars, butter, and shortening in a large bowl; beat with a mixer at medium speed until light and fluffy, about 3 minutes.
- ☐ Combine 1/4 cup water, egg substitute, Kahla, and vanilla in a small bowl.
- ☐ Add Kahla mixture to sugar mixture; beat 2 minutes or until well blended. Gradually add flour mixture; beat at low speed just until combined. Fold in chocolate chips, white chocolate chips, and pecans. Drop by level tablespoonfuls 2 inches apart onto ungreased baking sheets.
- ☐ Bake, 1 sheet at a time, at 350 for 14 minutes or just until set and beginning to brown around edges and on bottoms.
- ☐ Remove from oven; cool on pan 1 minute.

- ☐
- Remove from pan; cool completely on wire racks.
- ☐
- Note: You can freeze completely cooled cookies for up to a month in a zip-top plastic bag.

Nutrition Facts



Properties

Glycemic Index:8.98, Glycemic Load:5.05, Inflammation Score:-1, Nutrition Score:1.2404348003152%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg Delphinidin: 0.05mg, Delphinidin: 0.05mg, Delphinidin: 0.05mg, Delphinidin: 0.05mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg

Nutrients (% of daily need)

Calories: 89.67kcal (4.48%), Fat: 3.7g (5.69%), Saturated Fat: 1.61g (10.08%), Carbohydrates: 13.1g (4.37%), Net Carbohydrates: 12.72g (4.63%), Sugar: 8.53g (9.48%), Cholesterol: 2.71mg (0.9%), Sodium: 33.86mg (1.47%), Alcohol: 0.16g (100%), Alcohol %: 0.91% (100%), Protein: 1.05g (2.11%), Manganese: 0.11mg (5.28%), Selenium: 2.93µg (4.19%), Copper: 0.05mg (2.45%), Phosphorus: 18.28mg (1.83%), Magnesium: 6.82mg (1.7%), Fiber: 0.38g (1.51%), Iron: 0.27mg (1.48%), Calcium: 14.41mg (1.44%), Zinc: 0.16mg (1.05%), Vitamin E: 0.15mg (1.03%)