



Black-and-White Cookies

READY IN



45 min.

SERVINGS



28

CALORIES



244 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.4 lb butter cut into chunks
- ☐ 3 large eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 12 ounces bittersweet chocolate chopped
- ☐ 1.5 cups sugar
- ☐ 2 teaspoons vanilla

☐ 8 ounces chocolate chips white coarsely chopped

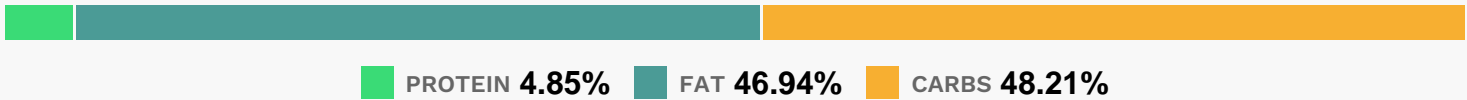
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ whisk

Directions

- ☐ Preheat oven to 32
- ☐ In a heatproof bowl set over a pan of barely simmering water (but not touching it), stir bittersweet chocolate and butter until smooth, 5 minutes.
- ☐ Remove bowl from over water; whisk in sugar, eggs, and vanilla.
- ☐ In another bowl, mix flour, baking powder, baking soda, and salt.
- ☐ Add to chocolate mixture and stir until well blended. Stir in white chocolate. Cover and chill dough until firm, at least 1 hour.
- ☐ Shape dough into 2-inch balls and place about 3 inches apart on buttered or cooking parchment-lined 12- by 15-inch baking sheets.
- ☐ Bake until set at the edges but still soft in the center, 12 to 15 minutes; if baking more than one pan at a time, switch pan positions halfway through baking.
- ☐ Let cool for 5 minutes on sheets; transfer to racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:12.75, Glycemic Load:16.43, Inflammation Score:-2, Nutrition Score:4.4782608431642%

Nutrients (% of daily need)

Calories: 243.97kcal (12.2%), Fat: 12.82g (19.73%), Saturated Fat: 7.55g (47.21%), Carbohydrates: 29.64g (9.88%), Net Carbohydrates: 28.38g (10.32%), Sugar: 20.02g (22.24%), Cholesterol: 35.42mg (11.81%), Sodium: 139.29mg (6.06%), Alcohol: 0.1g (100%), Alcohol %: 0.23% (100%), Caffeine: 10.45mg (3.48%), Protein: 2.98g (5.97%), Manganese: 0.23mg (11.64%), Selenium: 6.56µg (9.37%), Copper: 0.18mg (8.79%), Iron: 1.38mg (7.66%), Phosphorus: 73.47mg (7.35%), Magnesium: 25.42mg (6.36%), Vitamin B2: 0.11mg (6.31%), Vitamin B1: 0.09mg (6.02%), Folate: 21.65µg (5.41%), Fiber: 1.26g (5.04%), Calcium: 42.37mg (4.24%), Vitamin B3: 0.76mg (3.81%), Vitamin A: 189.25IU (3.78%), Zinc: 0.53mg (3.52%), Potassium: 112.34mg (3.21%), Vitamin E: 0.35mg (2.35%), Vitamin B5: 0.22mg (2.19%), Vitamin B12: 0.13µg (2.09%), Vitamin K: 2.08µg (1.98%), Vitamin B6: 0.02mg (1.12%)