



Black and White' Cookies

 Vegetarian

READY IN



100 min.

SERVINGS



36

CALORIES



131 kcal

DESSERT

Ingredients

- ☐ 2 cups flour
- ☐ 1 cup t brown sugar dark
- ☐ 4 ounces chocolate dark roughly chopped
- ☐ 1 eggs
- ☐ 0.5 teaspoon salt
- ☐ 16 tablespoons butter unsalted at room temperature
- ☐ 0.8 teaspoon vanilla extract
- ☐ 4 ounces chocolate white roughly chopped

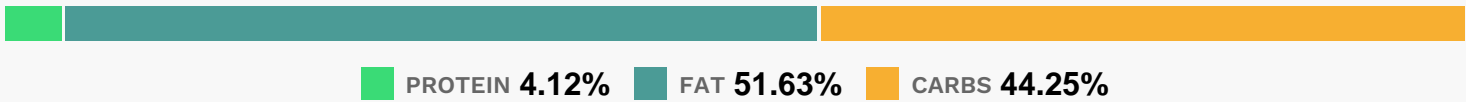
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ plastic wrap
- ☐ spatula

Directions

- ☐ In a large bowl, beat together butter and sugar until light and fluffy, about four minutes.
- ☐ Add salt and vanilla and beat one minute.
- ☐ Add egg and beat until combined.
- ☐ Add half the flour and beat to combined. Scrape down sides of bowl with a spatula, add remaining flour, and beat until just incorporated. Use the spatula to fold in the dark and white chocolate chunks.
- ☐ Wrap dough in plastic wrap and let chill in refrigerator for one hour.
- ☐ Preheat oven to 375°F. Line two baking sheets with parchment paper.
- ☐ Drop dough onto prepared baking sheets, using about one heaping tablespoon per cookie.
- ☐ Bake until cookies are brown at the edges and dry on top, about 14 minutes.

Nutrition Facts



Properties

Glycemic Index:4.67, Glycemic Load:5.39, Inflammation Score:-2, Nutrition Score:2.2417391624464%

Nutrients (% of daily need)

Calories: 130.92kcal (6.55%), Fat: 7.59g (11.67%), Saturated Fat: 4.63g (28.92%), Carbohydrates: 14.63g (4.88%), Net Carbohydrates: 14.09g (5.12%), Sugar: 8.58g (9.53%), Cholesterol: 18.68mg (6.23%), Sodium: 40.04mg (1.74%), Alcohol: 0.03g (100%), Alcohol %: 0.13% (100%), Protein: 1.36g (2.72%), Manganese: 0.11mg (5.69%), Selenium:

3.22µg (4.6%), Iron: 0.77mg (4.28%), Vitamin B1: 0.06mg (3.89%), Copper: 0.07mg (3.62%), Folate: 13.75µg (3.44%), Vitamin A: 164.27IU (3.29%), Vitamin B2: 0.05mg (3.14%), Phosphorus: 26.91mg (2.69%), Magnesium: 9.92mg (2.48%), Vitamin B3: 0.48mg (2.39%), Fiber: 0.54g (2.15%), Calcium: 16.89mg (1.69%), Potassium: 50.4mg (1.44%), Vitamin E: 0.21mg (1.4%), Zinc: 0.2mg (1.33%)