



Chocolate and Coconut Lace Cookies

READY IN



39 min.

SERVINGS



18

CALORIES



111 kcal

DESSERT

Ingredients

- ☐ 4 ounce bar bittersweet chocolate chopped (62 percent cacao)
- ☐ 0.3 cup flour
- ☐ 0.8 cup brown sugar light
- ☐ 0.1 teaspoon sea salt fine
- ☐ 0.5 cup coconut or sweetened flaked
- ☐ 0.3 cup butter unsalted melted ()
- ☐ 0.5 teaspoon vanilla extract pure

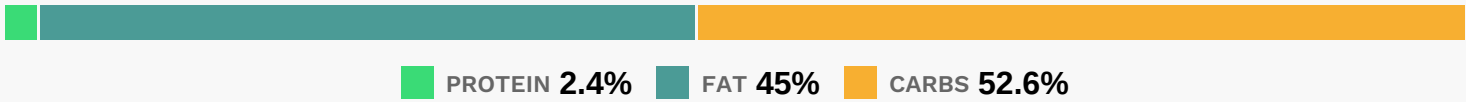
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ spatula

Directions

- ☐ Place an oven rack in the center of the oven. Preheat the oven to 375 degrees F. Line 3 baking sheets with parchment paper or silicone liners. Set aside.
- ☐ In a large bowl, mix together the sugar, coconut, melted butter, flour, vanilla, and salt.
- ☐ Using a 1/2-ounce cookie scoop or a tablespoon, scoop 6 balls of dough, 3 to 4 inches apart, on each baking sheet. Lightly flatten the tops of the dough. Cook until golden, 8 to 10 minutes. Allow the cookies to cool on the parchment paper, about 15 minutes.
- ☐ Place the chocolate in a bowl and place over a pan of barely simmering water. Stir until the chocolate has melted. Using a fork, drizzle the tops of the cookies with the melted chocolate. Freeze the cookies until the chocolate has set, about 5 minutes.
- ☐ Remove the cookies from the freezer and store in an airtight container at room temperature.
- ☐ Cook's Note: If the cookies have baked into one another, use a knife or metal spatula to separate the cookies then allow to cool.

Nutrition Facts



Properties

Glycemic Index:4.17, Glycemic Load:0.96, Inflammation Score:-1, Nutrition Score:1.6313043664331%

Nutrients (% of daily need)

Calories: 111.32kcal (5.57%), Fat: 5.65g (8.69%), Saturated Fat: 3.63g (22.71%), Carbohydrates: 14.86g (4.95%), Net Carbohydrates: 14.07g (5.12%), Sugar: 12.09g (13.44%), Cholesterol: 7.16mg (2.39%), Sodium: 26.47mg (1.15%), Alcohol: 0.04g (100%), Alcohol %: 0.21% (100%), Caffeine: 5.42mg (1.81%), Protein: 0.68g (1.35%), Manganese:

0.12mg (6.21%), Copper: 0.09mg (4.65%), Magnesium: 13.58mg (3.39%), Iron: 0.58mg (3.22%), Fiber: 0.78g (3.14%),
Selenium: 1.64µg (2.34%), Phosphorus: 21.75mg (2.17%), Potassium: 59.22mg (1.69%), Vitamin A: 81.94IU (1.64%),
Zinc: 0.2mg (1.34%), Calcium: 12.81mg (1.28%), Vitamin B1: 0.02mg (1.08%)