



Chocolate Cappuccino Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



96

CALORIES



110 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 4 cups firmly brown sugar light packed
- ☐ 2 cups butter softened
- ☐ 10 ounce hershey's cinnamon chips
- ☐ 4 large eggs
- ☐ 5.5 cups flour all-purpose
- ☐ 1 cup hershey's cocoa

- ☐ 0.3 cup coffee granules instant
- ☐ 1 teaspoon salt

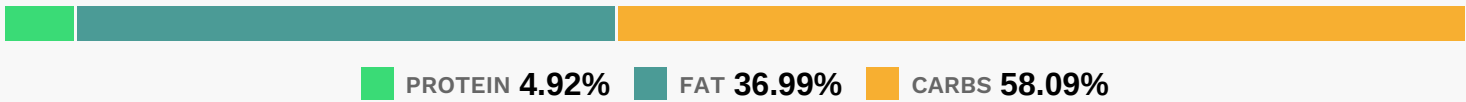
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy. Gradually add brown sugar, beating well.
- ☐ Add eggs, beating until blended.
- ☐ Combine flour and next 5 ingredients. Gradually add to butter mixture, beating at low speed just until blended. Stir in cinnamon chips.
- ☐ Drop dough by rounded tablespoonfuls, 2 inches apart, onto lightly greased baking sheets.
- ☐ Bake at 350, in batches, for 8 to 10 minutes. Cool on baking sheets 5 minutes.
- ☐ Remove to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:2.41, Glycemic Load:4.45, Inflammation Score:-2, Nutrition Score:2.1913043446839%

Flavonoids

Catechin: 0.58mg, Catechin: 0.58mg, Catechin: 0.58mg, Catechin: 0.58mg Epicatechin: 1.76mg, Epicatechin: 1.76mg, Epicatechin: 1.76mg, Epicatechin: 1.76mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 109.8kcal (5.49%), Fat: 4.64g (7.14%), Saturated Fat: 1.07g (6.71%), Carbohydrates: 16.4g (5.47%), Net Carbohydrates: 15.74g (5.72%), Sugar: 8.93g (9.93%), Cholesterol: 7.75mg (2.58%), Sodium: 105.19mg (4.57%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 21.41mg (7.14%), Protein: 1.39g (2.78%), Manganese: 0.11mg

(5.35%), Selenium: 3.4µg (4.85%), Vitamin B1: 0.06mg (4.03%), Folate: 15.16µg (3.79%), Vitamin A: 180.41IU (3.61%), Iron: 0.63mg (3.5%), Vitamin B3: 0.69mg (3.47%), Vitamin B2: 0.05mg (2.95%), Fiber: 0.66g (2.63%), Copper: 0.05mg (2.59%), Phosphorus: 24.94mg (2.49%), Magnesium: 9.82mg (2.46%), Potassium: 72.85mg (2.08%), Calcium: 16.01mg (1.6%), Vitamin E: 0.17mg (1.16%), Zinc: 0.15mg (1.02%)