



Chocolate Caramel Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



194 kcal

DESSERT

Ingredients

- ☐ 1 tsp double-acting baking powder
- ☐ 1 cup butter
- ☐ 0.8 cup chocolate chips
- ☐ 0.5 cup dutch-processed cocoa powder
- ☐ 2 large eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 24 rolo chocolate candies
- ☐ 0.3 tsp salt
- ☐ 1.3 cup sugar

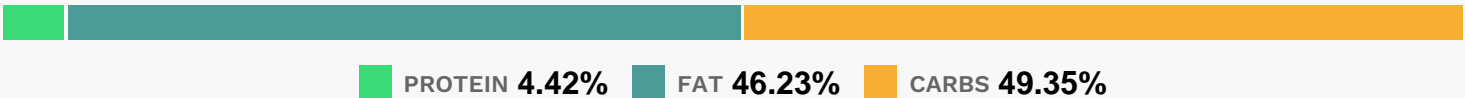
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven

Directions

- ☐ Preheat the oven to 350F.
- ☐ Line baking sheets with parchment paper or silicone baking mats. Cream the butter and sugar on medium-high speed until light and fluffy, about 2-3 minutes. Blend in the eggs one at a time, scraping down the bowl as needed.
- ☐ Mix in the cocoa powder at low speed until well blended.
- ☐ Add the flour, salt and baking powder to the bowl and mix on low speed just until incorporated. Stir in the chocolate chips.
- ☐ Scoop up about 2 tablespoons of dough, roll into a ball and then flatten and stick a rolo in each one, then wrap back up into ball and place on the prepared baking sheets, and repeat process, placing balls about 2 inches apart.
- ☐ Bake about 12 minutes, until cookies are cooked and slide easily off of parchment paper.
- ☐ Serve while warm.

Nutrition Facts



Properties

Glycemic Index:11.96, Glycemic Load:13.79, Inflammation Score:-3, Nutrition Score:3.2530434887208%

Flavonoids

Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 193.87kcal (9.69%), Fat: 10.3g (15.85%), Saturated Fat: 6.3g (39.4%), Carbohydrates: 24.74g (8.25%), Net Carbohydrates: 23.74g (8.63%), Sugar: 14.32g (15.91%), Cholesterol: 35.99mg (12%), Sodium: 112.67mg (4.9%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 4.12mg (1.37%), Protein: 2.21g (4.43%), Selenium: 5.67µg (8.09%), Manganese: 0.15mg (7.52%), Vitamin B1: 0.1mg (6.37%), Folate: 24.26µg (6.07%), Vitamin A: 261.1IU (5.22%), Vitamin B2: 0.09mg (5.09%), Iron: 0.91mg (5.04%), Copper: 0.09mg (4.43%), Phosphorus: 40.53mg (4.05%), Fiber: 1.01g (4.03%), Vitamin B3: 0.74mg (3.69%), Magnesium: 12.26mg (3.07%), Calcium: 25.21mg (2.52%), Potassium: 64.12mg (1.83%), Vitamin E: 0.27mg (1.81%), Zinc: 0.27mg (1.78%), Vitamin B5: 0.13mg (1.3%)