



Chocolate Chocolate-Chip Cookies with Mocha Cream Filling

READY IN



45 min.

SERVINGS



20

CALORIES



277 kcal

DESSERT

Ingredients

- ☐ 1 cup flour
- ☐ 1 teaspoon baking soda
- ☐ 1 large eggs
- ☐ 0.7 cup brown sugar packed ()
- ☐ 1 teaspoon coffee instant
- ☐ 1 cup pecans coarsely chopped
- ☐ 0.8 cup powdered sugar
- ☐ 0.5 teaspoon salt

- ☐ 12 ounces semi chocolate chips
- ☐ 0.3 cup sugar
- ☐ 0.5 cup butter unsalted room temperature (1 stick)
- ☐ 3 tablespoons cocoa powder unsweetened
- ☐ 1 teaspoon vanilla extract
- ☐ 2 teaspoons water
- ☐ 0.5 cup whipping cream

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Stir chocolate chips, cream, and coffee granules in heavy saucepan over medium heat until chocolate melts and coffee dissolves. Cool to room temperature, about 20 minutes. Using electric mixer, beat sugar, butter, and vanilla in bowl until blended. Beat in chocolate mixture. Refrigerate until beginning to firm, about 8 minutes. (Can be made 2 days ahead. Cover and keep refrigerated. To use, let stand at room temperature until just soft enough to spread, about 2 hours.)
- ☐ Preheat oven to 325°F. Line 2 baking sheets with parchment paper. Sift flour, cocoa, baking soda, and salt into bowl. Using electric mixer, beat butter and both sugars in bowl until well blended.
- ☐ Add egg, 2 teaspoons water, vanilla, and instant coffee; blend well. Beat in flour mixture. Stir in chocolate chips and pecans. Drop dough by tablespoonfuls onto prepared sheets, spacing 2 inches apart.
- ☐ Bake until tops are just firm to touch and no longer shiny, about 13 minutes. Cool cookies on sheets 10 minutes.

- ☐
- Transfer to racks and cool.

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Nutrition Facts



Properties

Glycemic Index:7.75, Glycemic Load:5.22, Inflammation Score:-3, Nutrition Score:5.756086975984%

Flavonoids

Cyanidin: 0.53mg, Cyanidin: 0.53mg, Cyanidin: 0.53mg, Cyanidin: 0.53mg Delphinidin: 0.36mg, Delphinidin: 0.36mg, Delphinidin: 0.36mg, Delphinidin: 0.36mg Catechin: 0.84mg, Catechin: 0.84mg, Catechin: 0.84mg, Catechin: 0.84mg Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg Epicatechin: 1.51mg, Epicatechin: 1.51mg, Epicatechin: 1.51mg, Epicatechin: 1.51mg Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 277.39kcal (13.87%), Fat: 17.24g (26.53%), Saturated Fat: 8.49g (53.03%), Carbohydrates: 29.24g (9.75%), Net Carbohydrates: 26.95g (9.8%), Sugar: 20.69g (22.99%), Cholesterol: 29.25mg (9.75%), Sodium: 122.85mg (5.34%), Alcohol: 0.07g (100%), Alcohol %: 0.15% (100%), Caffeine: 17.92mg (5.97%), Protein: 2.83g (5.67%), Manganese: 0.53mg (26.35%), Copper: 0.32mg (15.84%), Magnesium: 42.73mg (10.68%), Iron: 1.7mg (9.47%), Fiber: 2.28g (9.13%), Phosphorus: 80.41mg (8.04%), Selenium: 4.98µg (7.12%), Vitamin B1: 0.09mg (6.02%), Zinc: 0.82mg (5.5%), Vitamin A: 254.06IU (5.08%), Potassium: 157.26mg (4.49%), Vitamin B2: 0.07mg (4.33%), Folate: 14.42µg (3.61%), Vitamin B3: 0.62mg (3.08%), Calcium: 28.9mg (2.89%), Vitamin E: 0.39mg (2.58%), Vitamin B5: 0.19mg (1.93%), Vitamin K: 2.03µg (1.93%), Vitamin D: 0.23µg (1.54%), Vitamin B6: 0.03mg (1.47%), Vitamin B12: 0.07µg (1.2%)