



Chocolate Chocolate Cookies

READY IN



97 min.

SERVINGS



60

CALORIES



136 kcal

DESSERT

Ingredients

- ☐ 0.3 tablespoon double-acting baking powder
- ☐ 1 pound bittersweet chocolate chopped
- ☐ 4 eggs
- ☐ 0.5 cup flour all-purpose
- ☐ 0.5 pound skinned hazelnuts whole
- ☐ 1 pinch salt
- ☐ 1 cup sugar
- ☐ 2 ounces butter unsalted
- ☐ 1 teaspoon vanilla extract

☐ 1 pound chocolate white roughly chopped

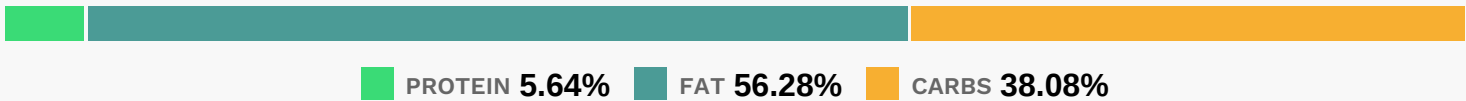
Equipment

- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ wire rack
- ☐ double boiler

Directions

- ☐ Preheat the oven to 325 degrees F.
- ☐ In a double boiler over simmering water, melt the bittersweet chocolate and butter stirring constantly. In a large mixing bowl, whisk together the sugar, eggs, vanilla extract, and salt. In a separate bowl, sift together the flour and baking powder.
- ☐ Combine the chocolate, flour, and egg mixtures together. Stir in the white chocolate and hazelnuts.
- ☐ Rest the dough in the refrigerator until it begins to set up but is still soft enough to spoon out.
- ☐ Using 2 spoons, drop 1 tablespoon portions of dough 2 inches apart on a parchment paper-lined sheet pan.
- ☐ Bake for 12 minutes. Cool on the sheet pan for 10 minutes, then transfer to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:5.37, Glycemic Load:6.08, Inflammation Score:-1, Nutrition Score:3.3895652307116%

Flavonoids

Cyanidin: 0.25mg, Cyanidin: 0.25mg, Cyanidin: 0.25mg, Cyanidin: 0.25mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3–gallate: 0.04mg, Epigallocatechin 3–gallate: 0.04mg, Epigallocatechin 3–gallate: 0.04mg, Epigallocatechin 3–gallate: 0.04mg

Nutrients (% of daily need)

Calories: 136.07kcal (6.8%), Fat: 8.69g (13.37%), Saturated Fat: 3.88g (24.25%), Carbohydrates: 13.23g (4.41%), Net Carbohydrates: 12.21g (4.44%), Sugar: 10.75g (11.94%), Cholesterol: 14.98mg (4.99%), Sodium: 17.84mg (0.78%), Alcohol: 0.02g (100%), Alcohol %: 0.11% (100%), Caffeine: 6.5mg (2.17%), Protein: 1.96g (3.92%), Manganese: 0.34mg (17.12%), Copper: 0.17mg (8.4%), Magnesium: 21mg (5.25%), Phosphorus: 52.18mg (5.22%), Vitamin E: 0.74mg (4.92%), Iron: 0.78mg (4.34%), Fiber: 1.01g (4.06%), Selenium: 2.35µg (3.36%), Calcium: 29.05mg (2.9%), Vitamin B2: 0.05mg (2.87%), Potassium: 95.75mg (2.74%), Vitamin B1: 0.04mg (2.73%), Zinc: 0.4mg (2.64%), Folate: 8.11µg (2.03%), Vitamin K: 1.85µg (1.76%), Vitamin B6: 0.03mg (1.68%), Vitamin B5: 0.15mg (1.54%), Vitamin B12: 0.08µg (1.39%), Vitamin B3: 0.25mg (1.26%)