



Chocolate Chocolate White Chocolate Chip Cookies

READY IN



30 min.

SERVINGS



30

CALORIES



276 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 2.5 sticks butter softened
- ☐ 0.8 cup cocoa
- ☐ 2 eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 1.5 cups semi chocolate chips
- ☐ 2 cups sugar

- ☐ 2.5 teaspoons vanilla
- ☐ 2 cups chocolate chips white to taste

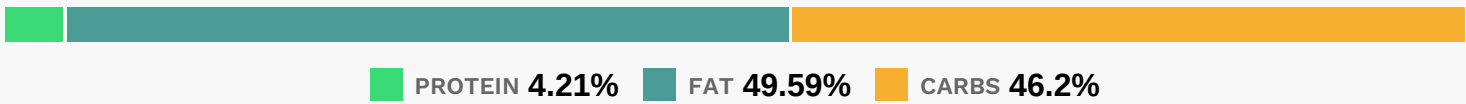
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ blender

Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat the oven to 350 degrees F.
- ☐ Using a mixer, cream the butter and sugar until fluffy, scraping the sides once.
- ☐ Add the eggs, one at a time, mixing after each addition.
- ☐ Mix in the vanilla.
- ☐ Sift together the flour, cocoa, baking soda and salt, and then add in batches to the mixer, mixing until just combined after each addition. Gently blend in the white chocolate and chocolate chips.
- ☐ Using a cookie scoop, add 1 tablespoon portions to a baking sheet.
- ☐ Bake until the cookies are done but still soft and chewy, about 8 minutes.
- ☐ Let cool on a baking rack. Yummy!

Nutrition Facts



Properties

Glycemic Index:8.84, Glycemic Load:18.87, Inflammation Score:-3, Nutrition Score:4.723478247614%

Flavonoids

Catechin: 1.39mg, Catechin: 1.39mg, Catechin: 1.39mg, Catechin: 1.39mg Epicatechin: 4.22mg, Epicatechin: 4.22mg, Epicatechin: 4.22mg, Epicatechin: 4.22mg Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg

Nutrients (% of daily need)

Calories: 276.03kcal (13.8%), Fat: 15.63g (24.05%), Saturated Fat: 9.43g (58.93%), Carbohydrates: 32.77g (10.92%), Net Carbohydrates: 31.01g (11.28%), Sugar: 23.81g (26.45%), Cholesterol: 34.22mg (11.41%), Sodium: 133.05mg (5.78%), Alcohol: 0.11g (100%), Alcohol %: 0.25% (100%), Caffeine: 12.69mg (4.23%), Protein: 2.99g (5.97%), Manganese: 0.26mg (13.09%), Copper: 0.22mg (10.82%), Selenium: 5.5µg (7.86%), Phosphorus: 77.39mg (7.74%), Magnesium: 30.42mg (7.61%), Iron: 1.34mg (7.46%), Fiber: 1.76g (7.06%), Vitamin B2: 0.1mg (6.12%), Vitamin B1: 0.08mg (5.28%), Vitamin A: 259.26IU (5.19%), Folate: 18.44µg (4.61%), Zinc: 0.58mg (3.87%), Potassium: 134.02mg (3.83%), Calcium: 37.55mg (3.75%), Vitamin B3: 0.71mg (3.56%), Vitamin E: 0.42mg (2.83%), Vitamin K: 2.49µg (2.37%), Vitamin B12: 0.13µg (2.09%), Vitamin B5: 0.2mg (1.97%), Vitamin B6: 0.02mg (1.07%)