




 **56%**  
HEALTH SCORE


## Chocolate Chunk-Mocha Cookies

READY IN




25 min.

SERVINGS



1

CALORIES



5959 kcal

DESSERT

### Ingredients

- 1 teaspoon baking soda
- 0.7 cup firmly brown sugar packed
- 1 cup butter softened
- 11.5 oz semisweet chocolate chunks
- 2 large eggs
- 2.3 cups flour all-purpose
- 0.8 cup granulated sugar
- 0.3 teaspoon salt
- 0.7 cup cocoa unsweetened

1 teaspoon vanilla extract

## Equipment

bowl

baking sheet

baking paper

oven

hand mixer

## Directions

Combine flour and next 3 ingredients in a bowl.

Beat butter and next 3 ingredients at medium speed with an electric mixer until creamy.

Add eggs, 1 at a time, beating just until blended after each addition. Gradually add flour mixture, beating at low speed until blended. Stir in chocolate chunks.

Drop dough by heaping tablespoonfuls onto parchment paper-lined baking sheets.

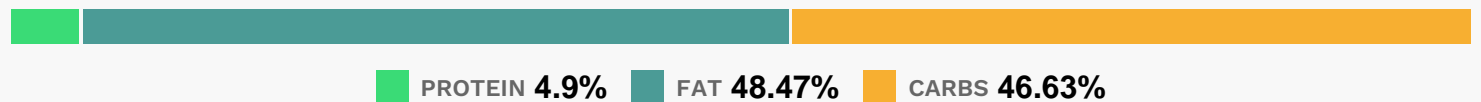
Bake at 350 for 10 to 12 minutes or until puffy. Cool on baking sheets 2 minutes; remove to wire racks, and let cool 30 minutes or until completely cool.

Spread cookies with Mocha Frosting. Dust evenly with powdered sugar, if desired.

Note: Dough may be frozen up to 1 month or refrigerated up to 2 days.

Let stand at room temperature before baking as directed.

## Nutrition Facts



## Properties

Glycemic Index:195.09, Glycemic Load:260.05, Inflammation Score:-10, Nutrition Score:72.346086916716%

## Flavonoids

Catechin: 37.16mg, Catechin: 37.16mg, Catechin: 37.16mg, Catechin: 37.16mg Epicatechin: 112.62mg, Epicatechin: 112.62mg, Epicatechin: 112.62mg, Epicatechin: 112.62mg Quercetin: 5.73mg, Quercetin: 5.73mg, Quercetin: 5.73mg, Quercetin: 5.73mg

## Nutrients (% of daily need)

Calories: 5959.07kcal (297.95%), Fat: 329.6g (507.07%), Saturated Fat: 196.7g (1229.35%), Carbohydrates: 713.36g (237.79%), Net Carbohydrates: 658.47g (239.44%), Sugar: 414.42g (460.47%), Cholesterol: 879.61mg (293.2%), Sodium: 3370.57mg (146.55%), Alcohol: 1.38g (100%), Alcohol %: 0.13% (100%), Caffeine: 412.24mg (137.41%), Protein: 74.95g (149.9%), Manganese: 8.58mg (428.82%), Copper: 6.8mg (340.07%), Iron: 44.55mg (247.47%), Magnesium: 952mg (238%), Selenium: 166.57µg (237.95%), Fiber: 54.89g (219.55%), Phosphorus: 1830.81mg (183.08%), Vitamin B1: 2.41mg (160.58%), Folate: 588.31µg (147.08%), Vitamin B2: 2.25mg (132.58%), Vitamin A: 6375.74IU (127.51%), Zinc: 16.07mg (107.15%), Vitamin B3: 20.94mg (104.68%), Potassium: 3417.52mg (97.64%), Vitamin E: 8.47mg (56.44%), Calcium: 552.22mg (55.22%), Vitamin B5: 4.33mg (43.33%), Vitamin K: 41.94µg (39.94%), Vitamin B12: 1.86µg (31.05%), Vitamin B6: 0.54mg (27.01%), Vitamin D: 2µg (13.33%)