



Chocolate Crackle Cookies

READY IN



90 min.

SERVINGS



48

CALORIES



71 kcal

DESSERT

Ingredients

- ☐ 1.3 cup all purpose flour
- ☐ 2 teaspoon double-acting baking powder fresh
- ☐ 8 ounce bittersweet chocolate cooled melted
- ☐ 1 ml brown sugar fir y light packed
- ☐ 0.5 cup dutch process cocoa powder
- ☐ 2 large eggs
- ☐ 0.3 teaspoon kosher salt
- ☐ 1 cup powdered confectioners sugar
- ☐ 8 tablespoon butter unsalted room temperature

- ☐ 1 teaspoon vanilla extract

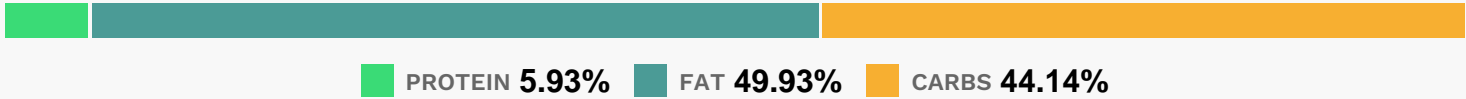
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ plastic wrap
- ☐ double boiler
- ☐ hand mixer

Directions

- ☐ Heat oven to 350 degrees. Chop bittersweet chocolate into small bits, and melt over medium heat in a heat-proof bowl or the top of a double boiler set over a pan of simmering water. Set aside to cool. Sift together flour, cocoa, baking powder, and salt. In the bowl of a heavy-duty electric mixer fitted with the paddle attachment, beat butter and light-brown sugar until light and fluffy.
- ☐ Add eggs and vanilla, and beat until well combined.
- ☐ Add melted chocolate. With mixer on low speed, alternate adding dry ingredients and milk until just combined. Divide the dough into quarters, wrap with plastic wrap, and chill in the refrigerator until firm, about 2 hours. On a clean countertop, roll each portion of dough into a log approximately 16 inches long and 1 inch in diameter, using confectioners' sugar to prevent sticking. Wrap logs in plastic wrap, and transfer to a baking sheet. Chill for 30 minutes.
- ☐ Cut each log into 1-inch pieces, and toss in confectioners' sugar, a few at a time. Using your hands, roll the pieces into a ball shape. If any of the cocoa-colored dough is visible, roll dough in confectioners' sugar again to coat completely.
- ☐ Place the cookies 2 inches apart on a Silpat-lined baking sheet.
- ☐ Bake until cookies have flattened and the sugar splits, 12 to 15 minutes.
- ☐ Transfer from oven to a wire rack to let cool completely. Store in an airtight container for up to 1 week.

Nutrition Facts



Properties

Glycemic Index:3.48, Glycemic Load:1.84, Inflammation Score:-1, Nutrition Score:1.8991304350936%

Flavonoids

Catechin: 0.58mg, Catechin: 0.58mg, Catechin: 0.58mg, Catechin: 0.58mg Epicatechin: 1.76mg, Epicatechin: 1.76mg, Epicatechin: 1.76mg, Epicatechin: 1.76mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 71.08kcal (3.55%), Fat: 4.06g (6.24%), Saturated Fat: 2.38g (14.89%), Carbohydrates: 8.07g (2.69%), Net Carbohydrates: 7.27g (2.64%), Sugar: 4.24g (4.71%), Cholesterol: 13.05mg (4.35%), Sodium: 33.78mg (1.47%), Alcohol: 0.03g (100%), Alcohol %: 0.23% (100%), Caffeine: 6.12mg (2.04%), Protein: 1.08g (2.17%), Manganese: 0.12mg (6.01%), Copper: 0.1mg (4.99%), Iron: 0.63mg (3.51%), Magnesium: 13.86mg (3.46%), Selenium: 2.31µg (3.3%), Fiber: 0.8g (3.19%), Phosphorus: 30.72mg (3.07%), Vitamin B1: 0.03mg (1.91%), Vitamin B2: 0.03mg (1.85%), Folate: 7.29µg (1.82%), Calcium: 16.14mg (1.61%), Zinc: 0.24mg (1.59%), Vitamin A: 71.92IU (1.44%), Potassium: 47.56mg (1.36%), Vitamin B3: 0.25mg (1.27%)