



Chocolate Crinkle Cookies

 Vegetarian  Dairy Free

READY IN



225 min.

SERVINGS



72

CALORIES



53 kcal

DESSERT

Ingredients

- 0.5 cup vegetable oil
- 4 oz baker's chocolate unsweetened cooled melted
- 2 cups granulated sugar
- 2 teaspoons vanilla
- 4 eggs
- 2 cups flour all-purpose
- 2 teaspoons double-acting baking powder
- 0.5 teaspoon salt

0.8 cup powdered sugar

Equipment

bowl

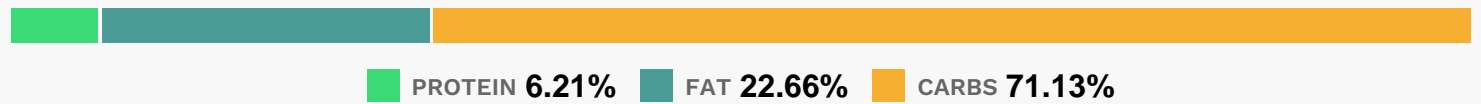
baking sheet

oven

Directions

- In large bowl, mix oil, chocolate, granulated sugar and vanilla. Stir in eggs, one at a time. Stir in flour, baking powder and salt. Cover; refrigerate at least 3 hours.
- Heat oven to 350°F. Grease cookie sheet with shortening or cooking spray.
- Drop dough by teaspoonfuls into powdered sugar; roll around to coat and shape into balls.
- Place about 2 inches apart on cookie sheets.
- Bake 9 to 11 minutes or until edges are set. Immediately remove from cookie sheets to cooling racks.

Nutrition Facts



Properties

Glycemic Index:3.29, Glycemic Load:5.82, Inflammation Score:-1, Nutrition Score:1.3378260951975%

Flavonoids

Catechin: 1.01mg, Catechin: 1.01mg, Catechin: 1.01mg, Catechin: 1.01mg Epicatechin: 2.23mg, Epicatechin: 2.23mg, Epicatechin: 2.23mg, Epicatechin: 2.23mg

Nutrients (% of daily need)

Calories: 53.33kcal (2.67%), Fat: 1.41g (2.17%), Saturated Fat: 0.64g (3.99%), Carbohydrates: 9.96g (3.32%), Net Carbohydrates: 9.61g (3.49%), Sugar: 6.81g (7.57%), Cholesterol: 9.09mg (3.03%), Sodium: 31.94mg (1.39%), Alcohol: 0.04g (100%), Alcohol %: 0.3% (100%), Protein: 0.87g (1.74%), Manganese: 0.09mg (4.53%), Selenium: 2.1µg (2.99%), Copper: 0.06mg (2.91%), Iron: 0.49mg (2.74%), Vitamin B1: 0.03mg (2.04%), Folate: 7.94µg (1.99%), Vitamin B2: 0.03mg (1.84%), Phosphorus: 17.33mg (1.73%), Magnesium: 6.25mg (1.56%), Fiber: 0.36g (1.42%), Zinc: 0.21mg (1.39%), Vitamin B3: 0.23mg (1.14%), Calcium: 10.1mg (1.01%)