



Chocolate Crinkle Cookies

 Vegetarian  Dairy Free

READY IN



270 min.

SERVINGS



30

CALORIES



105 kcal

DESSERT

Ingredients

- 1.5 teaspoons double-acting baking powder sifted
- 0.5 cup cocoa powder dark sifted
- 1.5 cups powdered sugar sifted
- 3 eggs
- 1.8 cups flour all-purpose
- 1.5 cups sugar
- 0.5 teaspoon vanilla extract
- 0.5 cup vegetable oil

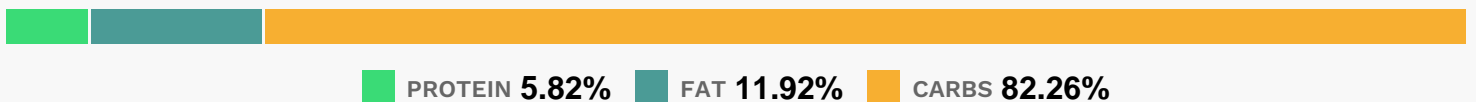
Equipment

- baking sheet
- oven
- mixing bowl
- ice cream scoop

Directions

- In a mixing bowl, mix together vegetable oil, sugar, and vanilla extract.
- Add eggs one at a time; mix until well combined.
- Mix in the cocoa powder.
- Add the flour and baking powder; mix until smooth. Chill the dough for at least 4 hours in the refrigerator. Preheat oven to 350 F. Line a cookie sheet with greaseproof paper or a nonstick silicone mat. Scoop out a dough using an ice cream scooper and roll generously in confectioners sugar.
- Place on the cookie sheet each at 2 inches apart.
- Bake for 12 minutes.
- Let cool.

Nutrition Facts



Properties

Glycemic Index:7.9, Glycemic Load:11.06, Inflammation Score:-1, Nutrition Score:2.185652173913%

Flavonoids

Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg

Taste

Sweetness: 100%, Saltiness: 10.78%, Sourness: 1.28%, Bitterness: 0.66%, Savoriness: 6.16%, Fattiness: 31%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 104.66kcal (5.23%), Fat: 1.45g (2.22%), Saturated Fat: 0.38g (2.35%), Carbohydrates: 22.44g (7.48%), Net Carbohydrates: 21.71g (7.89%), Sugar: 15.92g (17.69%), Cholesterol: 16.37mg (5.46%), Sodium: 28.12mg (1.22%), Caffeine: 3.3mg (1.1%), Protein: 1.59g (3.18%), Selenium: 4.12µg (5.89%), Manganese: 0.11mg (5.34%), Vitamin B1: 0.06mg (4.01%), Folate: 15.87µg (3.97%), Vitamin B2: 0.06mg (3.69%), Iron: 0.65mg (3.59%), Copper: 0.07mg (3.46%), Phosphorus: 31.49mg (3.15%), Fiber: 0.73g (2.91%), Magnesium: 9.35mg (2.34%), Vitamin B3: 0.47mg (2.33%), Calcium: 17.31mg (1.73%), Zinc: 0.21mg (1.38%), Vitamin K: 1.41µg (1.34%), Potassium: 36.12mg (1.03%), Vitamin B5: 0.1mg (1.03%)