



Chocolate Crinkles

 Vegetarian  Dairy Free

READY IN



225 min.

SERVINGS



72

CALORIES



52 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

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

0.5 cup vegetable oil

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.

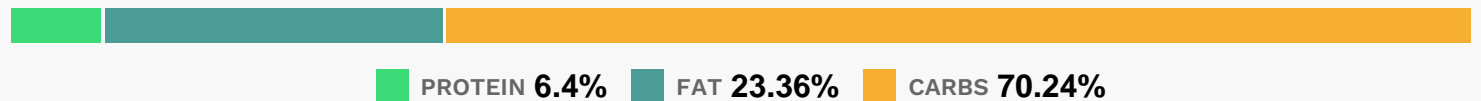
Heat oven to 350F. Grease cookie sheet with shortening or cooking spray.

Drop dough by teaspoonfuls into powdered sugar; roll around to coat and shape into balls.

Place about 2 inches apart on cookie sheets.

Bake 10 to 12 minutes or until almost no imprint remains when touched lightly in center. 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: 51.71kcal (2.59%), Fat: 1.41g (2.17%), Saturated Fat: 0.64g (3.99%), Carbohydrates: 9.55g (3.18%), Net Carbohydrates: 9.19g (3.34%), Sugar: 6.41g (7.12%), Cholesterol: 9.09mg (3.03%), Sodium: 31.93mg (1.39%), Alcohol: 0.04g (100%), Alcohol %: 0.31% (100%), Protein: 0.87g (1.74%), Manganese: 0.09mg (4.53%), Selenium: 2.09µg (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%)