



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

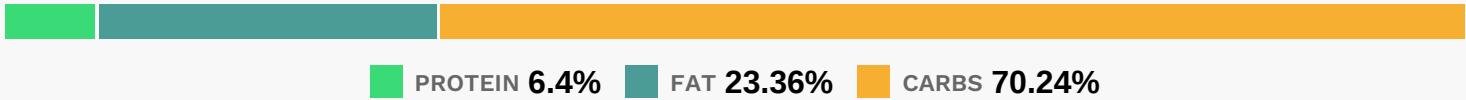
Equipment

- ☐ 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%)