



Chocolate Crinkles IV

 Dairy Free

READY IN



45 min.

SERVINGS



30

CALORIES



167 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 cup confectioners' sugar
- ☐ 4 eggs
- ☐ 2 cups flour all-purpose
- ☐ 1 pinch salt
- ☐ 1 cup semi chocolate chips
- ☐ 4 ounce chocolate unsweetened melted
- ☐ 2 teaspoons vanilla extract

- ☐ 0.5 cup vegetable oil
- ☐ 2 cups sugar white

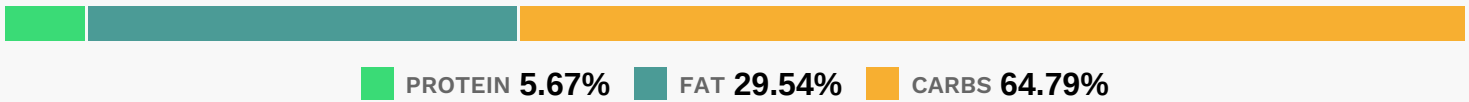
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ In a medium bowl beat eggs and sugar until light. Stir in the oil, vanilla, melted chocolate. Sift together the flour, baking powder and salt; stir into the chocolate mixture. Finally, stir in the chocolate chips. Refrigerate dough until firm. This will take anywhere from an hour in the freezer or overnight in the refrigerator.
- ☐ Preheat oven to 350 degrees F (175 degrees C). Shape dough into 1 inch balls.
- ☐ Roll them in confectioners' sugar until heavily coated.
- ☐ Place 2 inches apart on cookie sheets and bake for 11 to 13 minutes in the preheated oven. Cookies should be firm to touch.

Nutrition Facts



Properties

Glycemic Index:7.9, Glycemic Load:13.98, Inflammation Score:-2, Nutrition Score:4.117826041968%

Flavonoids

Catechin: 2.43mg, Catechin: 2.43mg, Catechin: 2.43mg, Catechin: 2.43mg Epicatechin: 5.36mg, Epicatechin: 5.36mg, Epicatechin: 5.36mg, Epicatechin: 5.36mg

Nutrients (% of daily need)

Calories: 166.63kcal (8.33%), Fat: 5.68g (8.75%), Saturated Fat: 2.85g (17.83%), Carbohydrates: 28.05g (9.35%), Net Carbohydrates: 26.72g (9.72%), Sugar: 19.53g (21.7%), Cholesterol: 22.18mg (7.39%), Sodium: 39.8mg (1.73%), Alcohol: 0.09g (100%), Alcohol %: 0.26% (100%), Caffeine: 8.18mg (2.73%), Protein: 2.45g (4.91%), Manganese: 0.3mg (14.84%), Copper: 0.21mg (10.74%), Iron: 1.57mg (8.7%), Selenium: 5.54µg (7.92%), Magnesium: 25.56mg (6.39%), Phosphorus: 57.19mg (5.72%), Fiber: 1.33g (5.33%), Vitamin B1: 0.08mg (5.02%), Folate: 19.07µg (4.77%),

Vitamin B2: 0.08mg (4.6%), Zinc: 0.66mg (4.39%), Vitamin B3: 0.6mg (3%), Calcium: 27.95mg (2.79%), Potassium: 83.2mg (2.38%), Vitamin K: 2.18µg (2.07%), Vitamin B5: 0.15mg (1.51%), Vitamin E: 0.18mg (1.18%), Vitamin B12: 0.06µg (1.05%)