



Chocolate Decadence Cookies

READY IN



45 min.

SERVINGS



1

CALORIES



3660 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 10 ounce bittersweet chocolate chopped
- ☐ 3 large eggs at room temperature
- ☐ 0.8 cup flour
- ☐ 0.3 teaspoon kosher salt
- ☐ 1 cup sugar
- ☐ 0.3 cup butter unsalted cut into chunks
- ☐ 2 ounces baker's chocolate unsweetened chopped

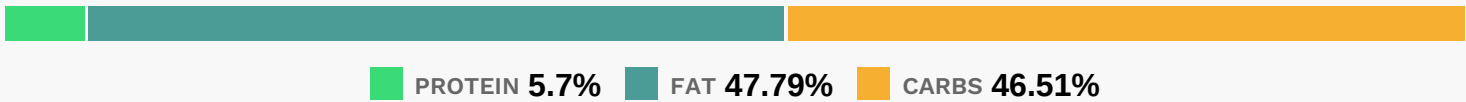
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk

Directions

- ☐ Put chocolates and butter in a medium metal bowl and set bowl over a pan filled with 1 in. of simmering water. Cook, stirring occasionally, until melted, then remove from heat and let cool slightly.
- ☐ Whisk in eggs and sugar, mixing until combined. Then whisk in flour, baking powder, and salt. Chill dough, covered, until firm, about 2 hours.
- ☐ Let dough sit at room temperature 15 minutes. Meanwhile, preheat oven to 350 and line 2 baking sheets with parchment paper. Scoop 1 tbsp. portions of dough, rolling each into a ball, and put onto sheets 1 in. apart.
- ☐ Bake cookies until they no longer look wet on top, about 8 minutes.
- ☐ Let cool on baking sheets.
- ☐ Make ahead: Batter up to 1 day; baked cookies up to 2 days, airtight.

Nutrition Facts



Properties

Glycemic Index:237.09, Glycemic Load:192.14, Inflammation Score:-10, Nutrition Score:60.951304808907%

Flavonoids

Catechin: 36.47mg, Catechin: 36.47mg, Catechin: 36.47mg, Catechin: 36.47mg Epicatechin: 80.42mg, Epicatechin: 80.42mg, Epicatechin: 80.42mg, Epicatechin: 80.42mg

Nutrients (% of daily need)

Calories: 3659.74kcal (182.99%), Fat: 200.12g (307.88%), Saturated Fat: 114.79g (717.45%), Carbohydrates: 438.21g (146.07%), Net Carbohydrates: 403.58g (146.76%), Sugar: 305.03g (338.92%), Cholesterol: 697.02mg (232.34%), Sodium: 1164.44mg (50.63%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 289.17mg (96.39%), Protein: 53.73g (107.46%), Manganese: 6.81mg (340.62%), Copper: 5.64mg (281.9%), Iron: 35.2mg (195.58%), Magnesium: 724.94mg (181.24%), Selenium: 108.01µg (154.3%), Phosphorus: 1441.48mg (144.15%), Fiber: 34.63g (138.52%), Zinc: 15.64mg (104.25%), Vitamin B2: 1.4mg (82.44%), Potassium: 2403.67mg (68.68%), Folate: 259.64µg (64.91%), Vitamin B1: 0.97mg (64.86%), Calcium: 523.36mg (52.34%), Vitamin A: 2369.93IU (47.4%), Vitamin B3: 8.82mg (44.08%), Vitamin B5: 3.72mg (37.18%), Vitamin B12: 1.94µg (32.36%), Vitamin E: 4.85mg (32.32%), Vitamin K: 30.62µg (29.16%), Vitamin D: 3.85µg (25.67%), Vitamin B6: 0.41mg (20.48%)