



Chocolate Fudgy Cookies

READY IN



30 min.

SERVINGS



48

CALORIES



138 kcal

DESSERT

Ingredients

- 1 tablespoon double-acting baking powder
- 1 teaspoon baking soda
- 1 cup brown sugar
- 1 cup butter softened
- 0.8 cup nutella
- 2 eggs
- 2.8 cups flour all-purpose
- 8 drops purple gel food coloring
- 0.8 cup semi chocolate chips

- 2 teaspoons vanilla extract
- 1 cup granulated sugar white

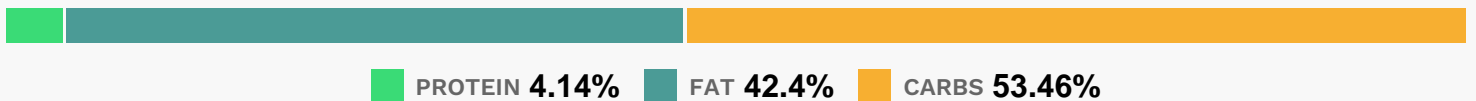
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- In a medium bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and food coloring.
- Mix in the chocolate hazelnut spread.
- Combine the flour, baking powder, and baking soda; stir into the sugar mixture until just blended. Fold in chocolate chips. Drop dough by spoonfuls 2 inches apart onto the prepared cookie sheets. These cookies spread.
- Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:6.59, Glycemic Load:7.71, Inflammation Score:-1, Nutrition Score:2.4226086884737%

Nutrients (% of daily need)

Calories: 138.22kcal (6.91%), Fat: 6.56g (10.1%), Saturated Fat: 4.45g (27.81%), Carbohydrates: 18.62g (6.21%), Net Carbohydrates: 17.94g (6.53%), Sugar: 12.22g (13.58%), Cholesterol: 17.16mg (5.72%), Sodium: 86mg (3.74%), Alcohol: 0.06g (100%), Alcohol %: 0.24% (100%), Protein: 1.44g (2.88%), Manganese: 0.13mg (6.54%), Selenium: 3.52µg (5.03%), Iron: 0.81mg (4.5%), Vitamin B1: 0.06mg (4.14%), Folate: 14.81µg (3.7%), Copper: 0.07mg (3.57%), Vitamin B2: 0.06mg (3.27%), Phosphorus: 32.61mg (3.26%), Calcium: 28.6mg (2.86%), Fiber: 0.67g (2.69%),

Magnesium: 10.34mg (2.59%), Vitamin A: 129.63IU (2.59%), Vitamin E: 0.38mg (2.55%), Vitamin B3: 0.48mg (2.38%), Potassium: 52.83mg (1.51%), Zinc: 0.2mg (1.36%)