



## Chocolate Sugar Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



45

CALORIES



96 kcal

DESSERT

### Ingredients

- 4 oz baker's chocolate unsweetened
- 1 tsp baking soda
- 1 cup butter
- 1 eggs
- 2 cups flour
- 0.3 tsp salt
- 1.5 cups sugar divided
- 1 tsp vanilla

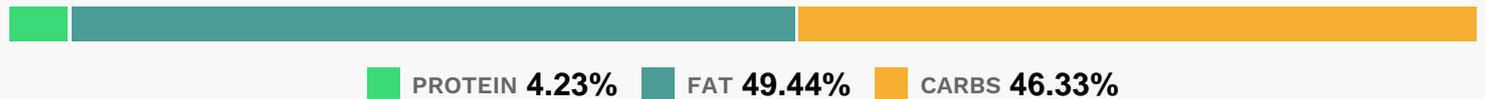
## Equipment

- bowl
- baking sheet
- oven
- microwave

## Directions

- Mix flour, baking soda and salt; set aside. Microwave chocolate and butter in large microwaveable bowl on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted.
- Add 1 cup sugar, egg and vanilla; mix well. Stir in flour mixture until well blended. Refrigerate 15 min. or until dough is easy to handle.
- Heat oven to 375F. Shape dough into 1-inch balls; roll in remaining sugar.
- Place, 2 inches apart, on baking sheets.
- Bake 8 to 10 min. or until centers are set. Cool on baking sheets 1 min.
- Remove to wire racks; cool completely.

## Nutrition Facts



## Properties

Glycemic Index:3.22, Glycemic Load:7.72, Inflammation Score:-2, Nutrition Score:1.9804347815883%

## Flavonoids

Catechin: 1.62mg, Catechin: 1.62mg, Catechin: 1.62mg, Catechin: 1.62mg Epicatechin: 3.57mg, Epicatechin: 3.57mg, Epicatechin: 3.57mg, Epicatechin: 3.57mg

## Nutrients (% of daily need)

Calories: 96.45kcal (4.82%), Fat: 5.55g (8.54%), Saturated Fat: 1.7g (10.61%), Carbohydrates: 11.7g (3.9%), Net Carbohydrates: 11.13g (4.05%), Sugar: 6.71g (7.45%), Cholesterol: 3.64mg (1.21%), Sodium: 90.64mg (3.94%), Alcohol: 0.03g (100%), Alcohol %: 0.19% (100%), Protein: 1.07g (2.14%), Manganese: 0.14mg (7.18%), Copper: 0.09mg (4.54%), Iron: 0.72mg (3.98%), Vitamin A: 185.72IU (3.71%), Selenium: 2.43µg (3.47%), Vitamin B1: 0.05mg

(3.21%), Folate: 11.38µg (2.85%), Magnesium: 9.74mg (2.44%), Fiber: 0.57g (2.27%), Vitamin B2: 0.04mg (2.21%), Zinc: 0.29mg (1.97%), Phosphorus: 19.18mg (1.92%), Vitamin B3: 0.36mg (1.82%), Vitamin E: 0.18mg (1.2%)