



Chocolate White Chocolate Chunk Cookies

 Vegetarian

READY IN



35 min.

SERVINGS



40

CALORIES



203 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 2 extra large eggs at room temperature
- 2 cups flour
- 1 cup granulated sugar
- 1 teaspoon kosher salt
- 1 cup brown sugar light packed
- 0.5 pound butter unsalted at room temperature
- 0.7 cup cocoa unsweetened good

- 2 teaspoons vanilla extract pure
- 1.5 pounds chocolate white good coarsely chopped

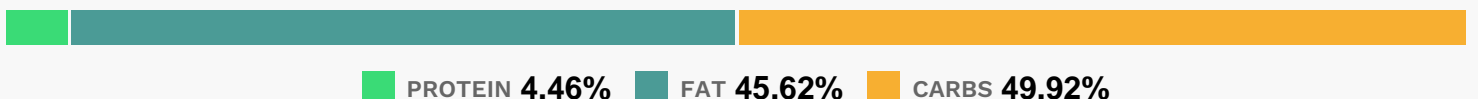
Equipment

- bowl
- frying pan
- baking sheet
- baking paper
- oven
- wire rack
- blender
- hand mixer
- ice cream scoop

Directions

- Preheat the oven to 350 degrees F. Cream the butter and both sugars until light and fluffy in the bowl of an electric mixer fitted with the paddle attachment.
- Add the vanilla, then the eggs, 1 at a time, and mix well.
- Add the cocoa and mix again. Sift together the flour, baking soda, and salt and add to the chocolate with the mixer on low speed until just combined. Fold in the chopped white chocolate. Drop the dough on a baking sheet lined with parchment paper, using a 1 3/4-inch ice cream scoop or a rounded tablespoon. Dampen your hands and flatten the dough slightly.
- Bake for exactly 15 minutes (the cookies will seem underdone).
- Remove from the oven and let cool slightly on the pan, then transfer to a wire rack to cool completely.;
- Note: This recipe has been updated and may differ from what was originally published or broadcast.

Nutrition Facts



Properties

Glycemic Index:5.38, Glycemic Load:13.97, Inflammation Score:-2, Nutrition Score:2.9830434856855%

Flavonoids

Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg

Nutrients (% of daily need)

Calories: 203.08kcal (10.15%), Fat: 10.6g (16.31%), Saturated Fat: 6.43g (40.16%), Carbohydrates: 26.09g (8.7%), Net Carbohydrates: 25.36g (9.22%), Sugar: 20.44g (22.71%), Cholesterol: 26.18mg (8.73%), Sodium: 107.44mg (4.67%), Alcohol: 0.07g (100%), Alcohol %: 0.2% (100%), Caffeine: 3.3mg (1.1%), Protein: 2.33g (4.67%), Selenium: 4.1µg (5.86%), Vitamin B2: 0.1mg (5.77%), Phosphorus: 54.34mg (5.43%), Manganese: 0.1mg (5.22%), Calcium: 44.22mg (4.42%), Vitamin B1: 0.06mg (4.15%), Copper: 0.08mg (3.98%), Folate: 14.63µg (3.66%), Iron: 0.62mg (3.46%), Vitamin A: 161.91IU (3.24%), Fiber: 0.73g (2.93%), Magnesium: 11.54mg (2.88%), Vitamin B3: 0.54mg (2.69%), Potassium: 90.07mg (2.57%), Vitamin E: 0.33mg (2.2%), Vitamin B12: 0.13µg (2.16%), Zinc: 0.31mg (2.07%), Vitamin B5: 0.19mg (1.91%), Vitamin K: 2.01µg (1.91%), Vitamin B6: 0.02mg (1.06%)