

## Classic Chocolate Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



69 kcal

DESSERT

### Ingredients

- 1 teaspoon double-acting baking powder
- 2 eggs
- 0.8 cup flour all-purpose
- 1 pinch salt
- 1 ounce bittersweet chocolate
- 7 tablespoons butter unsalted
- 0.3 cup cocoa powder unsweetened
- 0.3 cup sugar white

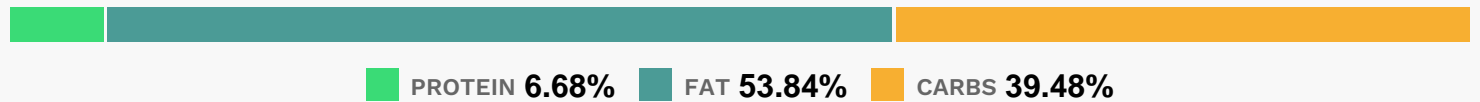
## Equipment

- baking sheet
- oven
- mixing bowl

## Directions

- Preheat oven to 350 degrees F (150 degrees C). Grease cookie sheets.
- Sift flour, baking powder, salt, sugar, and cocoa into a large mixing bowl. Chop chocolate into fine pieces and add to mixture.
- Cut the butter into small pieces and stir into the flour mixture.
- Add eggs and stir until the mixture forms a stiff dough. Wet hands with cold water and roll tablespoonfuls of dough into balls.
- Place on cookie sheets 3 inches apart.
- Bake for 13 to 15 minutes in the preheated oven, until centers look dry.
- Transfer to wire racks to cool.

## Nutrition Facts



## Properties

Glycemic Index:9.88, Glycemic Load:4.14, Inflammation Score:-1, Nutrition Score:1.8004347643127%

## Flavonoids

Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

## Nutrients (% of daily need)

Calories: 69.08kcal (3.45%), Fat: 4.32g (6.65%), Saturated Fat: 2.58g (16.09%), Carbohydrates: 7.13g (2.38%), Net Carbohydrates: 6.49g (2.36%), Sugar: 3.25g (3.61%), Cholesterol: 22.49mg (7.5%), Sodium: 25.41mg (1.1%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.76mg (1.25%), Protein: 1.21g (2.41%), Manganese: 0.09mg (4.47%), Selenium: 2.78µg (3.97%), Copper: 0.07mg (3.46%), Iron: 0.51mg (2.81%), Phosphorus: 27.95mg (2.79%), Fiber:

0.64g (2.57%), Vitamin A: 122.43IU (2.45%), Vitamin B2: 0.04mg (2.44%), Magnesium: 9.47mg (2.37%), Folate: 9.38 $\mu$ g (2.34%), Vitamin B1: 0.03mg (2.24%), Calcium: 15.7mg (1.57%), Vitamin B3: 0.27mg (1.36%), Zinc: 0.19mg (1.28%)