

Cocoa Chocolate Chip Cookies

READY IN



40 min.

SERVINGS



51

CALORIES



133 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 1 cup brown sugar packed
- 0.7 cup butter softened
- 0.5 cup canola oil
- 2 eggs
- 3 cups flour all-purpose
- 3.9 ounces chocolate pudding instant
- 1 teaspoon salt
- 12 ounces semisweet chocolate chips miniature

- 1 cup sugar
- 3 tablespoons water

Equipment

- bowl
- baking sheet
- oven

Directions

- In a large bowl, cream the butter, oil and sugars until light and fluffy. Beat in eggs. Beat in pudding mix and water.
- Combine the flour, baking soda and salt; gradually add to the chocolate mixture and mix well (dough will be stiff). Stir in the chocolate chips.
- Roll into 1-in. balls.
- Place 2 in. apart on ungreased baking sheets.
- Bake at 350° for 9–11 minutes or until set and edges are firm. Cool for 2 minutes before removing to wire racks.

Nutrition Facts



Properties

Glycemic Index:3.83, Glycemic Load:6.8, Inflammation Score:-1, Nutrition Score:2.479565212908%

Nutrients (% of daily need)

Calories: 132.7kcal (6.63%), Fat: 5.69g (8.76%), Saturated Fat: 3.11g (19.44%), Carbohydrates: 19.17g (6.39%), Net Carbohydrates: 18.35g (6.67%), Sugar: 12.05g (13.38%), Cholesterol: 13.2mg (4.4%), Sodium: 121.67mg (5.29%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.89mg (1.96%), Protein: 1.47g (2.93%), Manganese: 0.15mg (7.5%), Selenium: 3.74µg (5.35%), Copper: 0.11mg (5.26%), Iron: 0.85mg (4.75%), Vitamin B1: 0.06mg (4.06%), Magnesium: 15mg (3.75%), Folate: 14.46µg (3.62%), Fiber: 0.81g (3.24%), Phosphorus: 31.15mg (3.11%), Vitamin B2: 0.05mg (2.97%), Vitamin B3: 0.5mg (2.51%), Zinc: 0.27mg (1.79%), Vitamin A: 86.81IU (1.74%), Potassium: 59.72mg (1.71%), Vitamin E: 0.21mg (1.39%), Calcium: 10.85mg (1.09%), Vitamin K: 1.06µg (1.01%)