



Coffee Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



48

CALORIES



123 kcal

DESSERT

Ingredients

- 0.8 teaspoon baking soda
- 0.8 cup blanched slivered almonds
- 0.5 cup butter softened
- 2 eggs
- 2.7 cups flour all-purpose
- 0.3 cup coffee granules instant
- 0.5 teaspoon salt
- 2 cups semi-sweet chocolate chips
- 1 teaspoon vanilla extract

- 2 tablespoons water hot
- 1.3 cups sugar white

Equipment

- baking sheet
- oven
- mixing bowl
- blender
- hand mixer

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Toast almonds in oven for 10 minutes or until brown.
- Dissolve coffee in 2 tablespoons hot water. In a separate small mixing bowl mix flour, baking soda and salt.
- Beat butter and sugar in an electric mixer at a medium speed until fluffy.
- Pour coffee, vanilla and eggs into the butter mixture; mix well. Reduce mixer's speed to low and slowly pour flour mixture into the butter mixture.
- Fold chocolate chips and almonds into the dough. Drop dough by teaspoonfuls onto an ungreased cookie sheet, 3 inches apart.
- Bake for 10 minutes.

Nutrition Facts



PROTEIN 6.36% **FAT 42.48%** **CARBS 51.16%**

Properties

Glycemic Index:4.06, Glycemic Load:7.47, Inflammation Score:-2, Nutrition Score:3.1530434690092%

Nutrients (% of daily need)

Calories: 123.12kcal (6.16%), Fat: 5.86g (9.02%), Saturated Fat: 2.96g (18.5%), Carbohydrates: 15.89g (5.3%), Net Carbohydrates: 14.95g (5.44%), Sugar: 7.99g (8.88%), Cholesterol: 12.34mg (4.11%), Sodium: 61.02mg (2.65%),

Alcohol: 0.03g (100%), Alcohol %: 0.13% (100%), Caffeine: 57.86mg (19.29%), Protein: 1.98g (3.95%), Manganese: 0.2mg (10.2%), Magnesium: 24.54mg (6.14%), Copper: 0.12mg (6.12%), Selenium: 3.85µg (5.49%), Iron: 0.95mg (5.26%), Vitamin B3: 1mg (4.98%), Phosphorus: 43.76mg (4.38%), Vitamin B1: 0.06mg (4.07%), Fiber: 0.94g (3.75%), Folate: 14.47µg (3.62%), Vitamin B2: 0.06mg (3.61%), Vitamin E: 0.52mg (3.48%), Potassium: 121.39mg (3.47%), Zinc: 0.32mg (2.16%), Vitamin A: 72.75IU (1.46%), Calcium: 13.55mg (1.36%)