



Coffee-Chocolate Chunk Cookies

READY IN



27 min.

SERVINGS



30

CALORIES



181 kcal

DESSERT

Ingredients

- 0.3 tsp baking soda
- 0.5 cup brown sugar packed
- 0.8 cup butter softened
- 3 Tbsp freshly double-strength maxwell house coffee cooled brewed
- 1 eggs
- 1.5 cups flour
- 0.8 cup granulated sugar
- 8 oz baker's semi-sweet chocolate chopped
- 1 tsp vanilla

1.5 cups planters walnuts chopped

Equipment

bowl

baking sheet

oven

blender

Directions

Heat oven to 325F.

Combine flour and baking soda. Beat butter and sugars in large bowl with mixer until light and fluffy. Blend in coffee, egg and vanilla. Gradually beat in flour mixture until well blended. Stir in chopped chocolate and nuts. Refrigerate 30 min.

Roll dough into 60 (1-inch) balls; place, 2 inches apart, on baking sheets.

Bake 10 to 12 min. or until golden brown. Cool on baking sheet 1 min.

Remove to wire racks; cool completely.

Nutrition Facts



PROTEIN 4.83% **FAT 56%** **CARBS 39.17%**

Properties

Glycemic Index:7.17, Glycemic Load:7.02, Inflammation Score:-2, Nutrition Score:3.738260830874%

Flavonoids

Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg

Nutrients (% of daily need)

Calories: 181.17kcal (9.06%), Fat: 11.53g (17.74%), Saturated Fat: 5g (31.23%), Carbohydrates: 18.14g (6.05%), Net Carbohydrates: 16.98g (6.17%), Sugar: 11.52g (12.8%), Cholesterol: 18.11mg (6.04%), Sodium: 51.18mg (2.23%), Alcohol: 0.05g (100%), Alcohol %: 0.16% (100%), Caffeine: 7.09mg (2.36%), Protein: 2.24g (4.47%), Manganese: 0.35mg (17.31%), Copper: 0.2mg (9.98%), Magnesium: 24.6mg (6.15%), Iron: 0.99mg (5.52%), Selenium: 3.62µg (5.17%), Phosphorus: 51.11mg (5.11%), Vitamin B1: 0.07mg (4.83%), Fiber: 1.17g (4.66%), Folate: 18.1µg (4.52%), Vitamin B2: 0.05mg (3.19%), Vitamin A: 154.69IU (3.09%), Zinc: 0.45mg (3.01%), Vitamin B3: 0.51mg (2.54%), Potassium: 84.64mg (2.42%), Vitamin B6: 0.04mg (2.05%), Calcium: 16.68mg (1.67%), Vitamin E: 0.24mg (1.58%), Vitamin B5:

0.12mg (1.21%), Vitamin K: 1.12µg (1.07%)