



Coffee Chocolate Chunk Cookies

READY IN



21 min.

SERVINGS



34

CALORIES



143 kcal

Ingredients

- 1 package chocolate chip cookie mix dry (1 pound)
- 1 cup bittersweet chocolate chunks
- 4 tablespoons rum / brandy / coffee liqueur such as kahlua
- 1 large eggs beaten
- 1 tablespoon ground coffee beans
- 3 tablespoons coffee crystals instant
- 7 tablespoons butter unsalted softened
- 1.3 cups walnut pieces

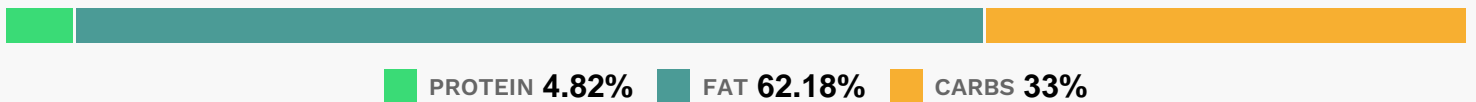
Equipment

- baking sheet
- baking paper
- oven
- mixing bowl
- wire rack

Directions

- Preheat the oven to 375 degrees F.
- Place the racks in the center of the oven.
- In a mixing bowl, make a well in the center of the chocolate chip cookie mix.
- Add the chocolate chunks, walnuts, softened butter, Kahlua, instant espresso, ground coffee and egg.
- Mix well to combine all the ingredients into the cookie dough. Scoop with a small scoop or by heaping tablespoons and drop the dough 2 inches apart on ungreased, nonstick cookie sheets or sheets lined with parchment paper. Chill for 5 to 10 minutes.
- Bake the cookies in batches, until set and lightly browned but not crisp, 9 to 11 minutes.
- Remove from the oven and leave on the cookie sheets for about 5 minutes before transferring to a wire rack to cool before serving.

Nutrition Facts



Properties

Glycemic Index:2.02, Glycemic Load:3.48, Inflammation Score:-2, Nutrition Score:2.5717391284264%

Flavonoids

Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg

Nutrients (% of daily need)

Calories: 142.76kcal (7.14%), Fat: 9.87g (15.18%), Saturated Fat: 3.97g (24.79%), Carbohydrates: 11.79g (3.93%), Net Carbohydrates: 10.78g (3.92%), Sugar: 6.34g (7.05%), Cholesterol: 12.84mg (4.28%), Sodium: 42.17mg (1.83%), Alcohol: 0.38g (100%), Alcohol %: 1.8% (100%), Caffeine: 18.57mg (6.19%), Protein: 1.72g (3.44%), Manganese: 0.22mg (11.16%), Copper: 0.13mg (6.74%), Magnesium: 21.1mg (5.28%), Fiber: 1g (4.01%), Phosphorus: 38.51mg

(3.85%), Vitamin B1: 0.05mg (3.52%), Iron: 0.63mg (3.48%), Folate: 12.24µg (3.06%), Potassium: 86.19mg (2.46%), Zinc: 0.35mg (2.31%), Vitamin B3: 0.43mg (2.17%), Vitamin B2: 0.04mg (2.15%), Selenium: 1.18µg (1.68%), Vitamin A: 83.4IU (1.67%), Vitamin B6: 0.03mg (1.38%)