



Cook the Book: Chocolate Chunkocino Cookies

READY IN



45 min.

SERVINGS



28

CALORIES



158 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 12 ounces bittersweet chocolate 66% such as valrhona caraibe () cut into chunks,
- ☐ 0.5 cup t brown sugar dark packed
- ☐ 2 tablespoons cacao nibs such as scharffen berger
- ☐ 1 large eggs at room temperature
- ☐ 1.5 cups flour all-purpose
- ☐ 1 tablespoon ground coffee french italian such as or roast finely
- ☐ 0.3 teaspoon salt

- ☐ 0.5 cup sugar
- ☐ 0.5 cup butter unsalted cut into pieces at room temperature (1 stick)
- ☐ 1 teaspoon vanilla extract

Equipment

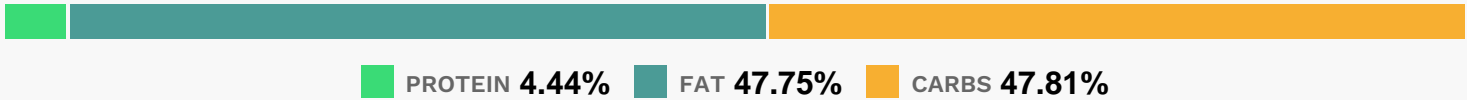
- ☐ bowl
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ stand mixer
- ☐ ziploc bags

Directions

- ☐ Set aside about 1/2 cup of the chocolate chunks for later use.
- ☐ Whisk the flour, baking soda, and salt together in a small bowl to aerate and combine; set aside.
- ☐ In the bowl of a stand mixer, beat the butter with the flat paddle attachment on medium-high speed until creamy, about 2 minutes.
- ☐ Add both sugars gradually and continue beating on high speed until light and fluffy, about 2 minutes more, scraping down the bowl once or twice; beat in the nibs, ground coffee, and vanilla. Beat in the egg.
- ☐ Add the flour mixture, mixing just until some floury streaks still remain.
- ☐ Add the larger amount of chocolate chunks and beat until just combined. Chill the dough for at least 2 hours or overnight. The dough may be frozen for up to 1 month, wrapped well in plastic and placed in a zipper-top plastic bag; defrost in the refrigerator overnight before proceeding.
- ☐ Position racks in the upper and lower third of the oven. Preheat the oven to 325°F. Line 2 jelly-roll pans with parchment paper; set aside.
- ☐ Drop by generously rounded tablespoon (I use a Zeroll #40 scoop) 2 inches apart on the prepared pans. Using the reserved chocolate chunks, press pieces of chocolate on top of each cookie.

Bake for 10 to 12 minutes, until light golden brown. The cookies will be a little soft in the center and firmer around the edges. Cool on the pans set on racks for 5 minutes, then slide the parchment onto the racks to cool the cookies completely. Store at room temperature for up to 3 days in an airtight container in single layers separated by parchment paper.

Nutrition Facts



Properties

Glycemic Index:5.18, Glycemic Load:6.19, Inflammation Score:-2, Nutrition Score:3.1656522102978%

Nutrients (% of daily need)

Calories: 158.32kcal (7.92%), Fat: 8.44g (12.99%), Saturated Fat: 5g (31.23%), Carbohydrates: 19.01g (6.34%), Net Carbohydrates: 17.79g (6.47%), Sugar: 11.89g (13.21%), Cholesterol: 16.09mg (5.36%), Sodium: 45.79mg (1.99%), Alcohol: 0.05g (100%), Alcohol %: 0.19% (100%), Caffeine: 10.81mg (3.6%), Protein: 1.76g (3.53%), Manganese: 0.21mg (10.52%), Copper: 0.17mg (8.27%), Iron: 1.14mg (6.34%), Magnesium: 24.18mg (6.04%), Selenium: 3.95µg (5.64%), Fiber: 1.22g (4.88%), Phosphorus: 43.5mg (4.35%), Vitamin B1: 0.06mg (3.83%), Folate: 13.25µg (3.31%), Vitamin B2: 0.05mg (2.91%), Zinc: 0.4mg (2.65%), Vitamin B3: 0.51mg (2.53%), Potassium: 85mg (2.43%), Vitamin A: 117.02IU (2.34%), Calcium: 13.84mg (1.38%), Vitamin E: 0.19mg (1.26%), Vitamin K: 1.18µg (1.13%), Vitamin B5: 0.1mg (1.03%)