



Crisp Cocoa-Pecan Cookies

READY IN



300 min.

SERVINGS



16

CALORIES



223 kcal

DESSERT

Ingredients

- ☐ 1.3 cups flour
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup chocolate chips
- ☐ 3 tablespoons cocoa powder unsweetened (scooped into measuring spoon, then leveled)
- ☐ 2 tablespoons plus light
- ☐ 0.3 cup brown sugar packed ()
- ☐ 1 cup pecans chopped
- ☐ 0.3 cup sugar
- ☐ 10 tablespoons butter unsalted cooled melted ()

- ☐ 1 teaspoon vanilla extract
- ☐ 2 tablespoons milk whole

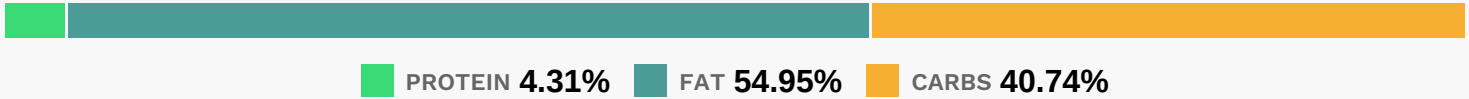
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ microwave

Directions

- ☐ Whisk flour, cocoa, baking soda, and 1/2 teaspoon (generous) salt in medium bowl. Stir butter and next 5 ingredients in another medium bowl until smooth. Stir in flour mixture, then nuts. Cover and chill until firm enough to scoop, at least 4 hours. DO AHEAD: Can be made 1 day ahead. Keep chilled.
- ☐ Position 1 rack in top third and 1 rack in bottom third of oven; preheat to 325°F. Line 3 large baking sheets with parchment. Measure 2 level tablespoonfuls dough; roll between palms into ball.
- ☐ Place on prepared sheet. Using fingers, spread out dough to 3-inch-diameter disk. Repeat with remaining dough, spacing 5 inches apart.
- ☐ Bake cookies 8 minutes; reverse sheets.
- ☐ Bake cookies until flat and beginning to darken around edges, about 10 minutes.
- ☐ Transfer cookies on parchment to rack (cookies will crisp as they cool). DO AHEAD: Can be made 4 days ahead. Store airtight at room temperature.
- ☐ Place rack inside rimmed baking sheet.
- ☐ Place chocolate chips in small microwave- safe bowl.
- ☐ Heat chips in microwave in 15-second intervals until smooth, stirring occasionally.
- ☐ Place cookies on rack.
- ☐ Drizzle melted chocolate over cookies.
- ☐ Let stand until chocolate sets, about 30 minutes.

Nutrition Facts



Properties

Glycemic Index:13.26, Glycemic Load:9.12, Inflammation Score:-3, Nutrition Score:4.4647826238171%

Flavonoids

Cyanidin: 0.73mg, Cyanidin: 0.73mg, Cyanidin: 0.73mg, Cyanidin: 0.73mg Delphinidin: 0.5mg, Delphinidin: 0.5mg, Delphinidin: 0.5mg, Delphinidin: 0.5mg Catechin: 1.1mg, Catechin: 1.1mg, Catechin: 1.1mg, Catechin: 1.1mg Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg Epicatechin: 1.9mg, Epicatechin: 1.9mg, Epicatechin: 1.9mg, Epicatechin: 1.9mg Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 223.33kcal (11.17%), Fat: 14.08g (21.66%), Saturated Fat: 6.67g (41.71%), Carbohydrates: 23.49g (7.83%), Net Carbohydrates: 21.99g (8%), Sugar: 13.08g (14.53%), Cholesterol: 19.09mg (6.36%), Sodium: 45.35mg (1.97%), Alcohol: 0.09g (100%), Alcohol %: 0.24% (100%), Protein: 2.48g (4.97%), Manganese: 0.43mg (21.28%), Vitamin B1: 0.14mg (9.08%), Copper: 0.15mg (7.33%), Selenium: 4.44µg (6.34%), Fiber: 1.5g (5.98%), Folate: 22.35µg (5.59%), Iron: 0.9mg (4.97%), Phosphorus: 48.28mg (4.83%), Vitamin B2: 0.08mg (4.66%), Magnesium: 18.11mg (4.53%), Vitamin A: 226.08IU (4.52%), Zinc: 0.67mg (4.49%), Vitamin B3: 0.79mg (3.93%), Calcium: 33.21mg (3.32%), Potassium: 100.42mg (2.87%), Vitamin E: 0.39mg (2.63%), Vitamin B5: 0.17mg (1.72%), Vitamin B6: 0.03mg (1.53%), Vitamin K: 1.34µg (1.28%), Vitamin D: 0.15µg (1.01%)