



Dark and White Chocolate Chunk Cookies

READY IN



55 min.

SERVINGS



24

CALORIES



203 kcal

DESSERT

Ingredients

- ☐ 0.5 cup candied ginger chopped
- ☐ 2 large eggs
- ☐ 0.5 cup brown sugar packed ()
- ☐ 0.8 cup self raising flour
- ☐ 2.7 cups semi chocolate chips divided
- ☐ 0.3 cup butter unsalted ()
- ☐ 2 teaspoons vanilla extract
- ☐ 3.5 ounces chocolate white coarsely chopped (such as Lindt or Perugina)

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven

Directions

- ☐ Preheat oven to 350°F. Line 2 baking sheets with parchment paper. Stir 2 cups chocolate chips with butter in heavy small saucepan over low heat until melted and smooth; cool 10 minutes. Beat eggs and sugar in large bowl until well blended. Beat in melted chocolate mixture and vanilla, then flour. Stir in ginger and remaining 2/3 cup chocolate chips; let stand 10 minutes.
- ☐ Drop cookie dough by rounded tablespoonfuls onto prepared baking sheets, spacing cookies 1 1/2 to 2 inches apart. Press white chocolate pieces into top of cookies, dividing equally.
- ☐ Bake until cookies look puffed and slightly dry on top, about 13 minutes. Cool cookies on sheets.
- ☐ Bon Appétit

Nutrition Facts



Properties

Glycemic Index:5.71, Glycemic Load:3.54, Inflammation Score:-2, Nutrition Score:4.091304378584%

Nutrients (% of daily need)

Calories: 202.84kcal (10.14%), Fat: 11.37g (17.49%), Saturated Fat: 6.56g (41.02%), Carbohydrates: 22.63g (7.54%), Net Carbohydrates: 20.93g (7.61%), Sugar: 16.51g (18.34%), Cholesterol: 22.65mg (7.55%), Sodium: 13.73mg (0.6%), Alcohol: 0.11g (100%), Alcohol %: 0.34% (100%), Caffeine: 17.2mg (5.73%), Protein: 2.49g (4.97%), Manganese: 0.3mg (15.06%), Copper: 0.26mg (13.25%), Magnesium: 37.67mg (9.42%), Iron: 1.42mg (7.86%), Phosphorus: 72.09mg (7.21%), Selenium: 4.77µg (6.82%), Fiber: 1.7g (6.81%), Zinc: 0.65mg (4.34%), Potassium: 142.04mg (4.06%), Calcium: 27.95mg (2.8%), Vitamin B2: 0.04mg (2.59%), Vitamin K: 2.01µg (1.91%), Vitamin A: 92.91IU (1.86%), Vitamin

E: 0.27mg (1.81%), Vitamin B5: 0.17mg (1.75%), Vitamin B12: 0.1µg (1.67%), Vitamin B3: 0.25mg (1.24%)