



Dark Chocolate Chipotle Cookies

READY IN



44 min.

SERVINGS



42

CALORIES



253 kcal

DESSERT

Ingredients

- 1 tablespoon baking soda
- 0.5 pound bittersweet chocolate cooled melted
- 2 teaspoons chipotle peppers dried crushed
- 0.5 cup cocoa powder sifted
- 4 eggs
- 3 cups flour all-purpose
- 2 cups brown sugar light packed
- 1 teaspoon salt
- 1.5 cups chunks for topping

- 1.5 cups sugar for topping
- 2 cups butter unsalted softened cut into 1-inch cubes, (4 sticks)
- 1 tablespoon vanilla extract
- 1 tablespoon water

Equipment

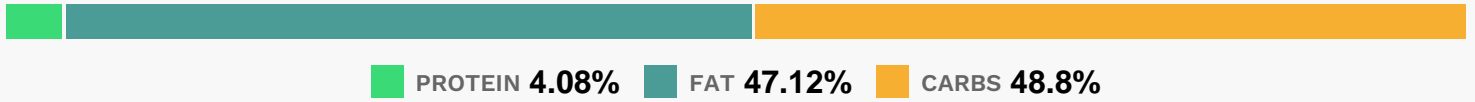
- bowl
- baking sheet
- baking paper
- oven
- wire rack
- hand mixer
- ice cream scoop

Directions

- Preheat the oven to 350 degrees F.
- In a large bowl, mix together the flour, baking soda, and salt; set aside.
- In the bowl of an electric mixer, add butter and beat with the paddle attachment until smooth. Scrape the sides of the bowl as necessary to evenly cream it.
- Add the sugars, sifted cocoa powder and chipotle peppers and mix again at medium speed until light and fluffy, about 1 minute.
- Add eggs, vanilla and water. Beat at medium speed until combined, about 30 seconds.
- Add slightly cooled melted chocolate and mix again, scraping bowl to evenly mix everything.
- Add the flour mixture, scraping sides and bottom of the bowl as necessary. When well incorporated, add the chips and mix briefly, about 5 seconds.
- Refrigerate the dough in the bowl until cool and fudge-like, but not solid, for approximately 1 hour. You can use an ice cream scoop to create large, even sized cookies. These cookie-dough balls can also be frozen at this point, and baked right from the freezer whenever the need arises.

- When ready to bake, press the tops of the cookie dough-balls into the sugar, and then top with 2 to 3 pieces of dark chocolate chips.
- Place onto parchment-lined baking sheets, allowing space for the cookies to spread.
- Bake for 12 to 14 minutes.
- Remove the cookies from the oven when they are still a little underdone. Slide the parchment paper with the cookies onto a cooling rack and allow to cool before removing from parchment

Nutrition Facts



Properties

Glycemic Index:3.45, Glycemic Load:9.92, Inflammation Score:-3, Nutrition Score:4.0582608985512%

Flavonoids

Catechin: 0.66mg, Catechin: 0.66mg, Catechin: 0.66mg, Catechin: 0.66mg Epicatechin: 2.01mg, Epicatechin: 2.01mg, Epicatechin: 2.01mg, Epicatechin: 2.01mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

Nutrients (% of daily need)

Calories: 253.28kcal (12.66%), Fat: 13.51g (20.79%), Saturated Fat: 8.84g (55.23%), Carbohydrates: 31.49g (10.5%), Net Carbohydrates: 30.12g (10.95%), Sugar: 21.67g (24.07%), Cholesterol: 39.22mg (13.07%), Sodium: 151.74mg (6.6%), Alcohol: 0.11g (100%), Alcohol %: 0.24% (100%), Caffeine: 7mg (2.33%), Protein: 2.63g (5.27%), Manganese: 0.19mg (9.51%), Selenium: 5.52µg (7.89%), Copper: 0.14mg (7.07%), Iron: 1.14mg (6.31%), Vitamin A: 296.1IU (5.92%), Fiber: 1.36g (5.45%), Vitamin B1: 0.08mg (5.42%), Magnesium: 20.6mg (5.15%), Folate: 20.42µg (5.1%), Phosphorus: 50.63mg (5.06%), Vitamin B2: 0.09mg (5.01%), Calcium: 39.26mg (3.93%), Zinc: 0.57mg (3.8%), Potassium: 119.35mg (3.41%), Vitamin B3: 0.68mg (3.41%), Vitamin E: 0.43mg (2.89%), Vitamin B5: 0.2mg (1.96%), Vitamin D: 0.25µg (1.64%), Vitamin K: 1.71µg (1.62%), Vitamin B12: 0.08µg (1.39%), Vitamin B6: 0.03mg (1.36%)