



Dark Chocolate Chunk Cookies

READY IN



590 min.

SERVINGS



100

CALORIES



46 kcal

DESSERT

Ingredients

- ☐ 12 oz bittersweet chocolate baking bars divided coarsely chopped
- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.8 cup firmly brown sugar light packed
- ☐ 0.3 cup butter softened
- ☐ 2 large eggs
- ☐ 1.8 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.8 cup regular oats uncooked

- ☐ 0.5 teaspoon salt
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ stand mixer

Directions

- ☐ Preheat oven to 40
- ☐ Bake oats in a 9-inch pie plate 10 to 12 minutes or until toasted and fragrant, stirring halfway through. Cool completely on a wire rack (about 30 minutes). Process oats in a blender or food processor 1 minute or until finely ground.
- ☐ Beat butter and sugars at medium speed with a heavy-duty electric stand mixer until fluffy.
- ☐ Add eggs and vanilla, beating just until blended.
- ☐ Stir together flour, next 3 ingredients, and ground oats in a small bowl; gradually add to butter mixture, beating just until blended after each addition. Fold in 2 1/4 cups chopped chocolate (about 2 bars) just until combined. Cover dough, and chill 8 to 12 hours.
- ☐ Preheat oven to 35
- ☐ Drop dough by heaping tablespoonfuls onto parchment paper-lined baking sheets (about 6 per sheet).
- ☐ Bake at 350 for 10 to 12 minutes or until golden brown; press remaining chocolate into cookies.
- ☐ Remove from baking sheets to wire racks; cool completely (about 15 minutes).

Nutrition Facts



PROTEIN 5.64% **FAT 37.73%** **CARBS 56.63%**

Properties

Glycemic Index:3.27, Glycemic Load:2.05, Inflammation Score:-1, Nutrition Score:1.0852173825969%

Nutrients (% of daily need)

Calories: 45.7kcal (2.29%), Fat: 1.92g (2.96%), Saturated Fat: 1.08g (6.77%), Carbohydrates: 6.49g (2.16%), Net Carbohydrates: 6.1g (2.22%), Sugar: 3.87g (4.3%), Cholesterol: 5.14mg (1.71%), Sodium: 24.12mg (1.05%), Alcohol: 0.01g (100%), Alcohol %: 0.17% (100%), Protein: 0.65g (1.29%), Manganese: 0.08mg (4.18%), Copper: 0.05mg (2.48%), Selenium: 1.54µg (2.2%), Iron: 0.37mg (2.07%), Magnesium: 7.6mg (1.9%), Phosphorus: 16.1mg (1.61%), Fiber: 0.39g (1.57%), Vitamin B1: 0.02mg (1.43%), Folate: 4.7µg (1.18%), Vitamin B2: 0.02mg (1.08%)