



Double Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



27

CALORIES



131 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder (seems like a lot, but it worked)
- ☐ 0.5 cup firmly brown sugar light packed
- ☐ 0.8 teaspoon chocolate extract
- ☐ 3 tablespoons hershey's cocoa powder dark (Dutch)
- ☐ 1.3 cup chocolate chips dark ()
- ☐ 1 large eggs
- ☐ 4.5 oz flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.3 teaspoon salt

- ☐ 4 tablespoons butter unsalted softened
- ☐ 0.8 teaspoon vanilla
- ☐ 4 tablespoons vegetable shortening

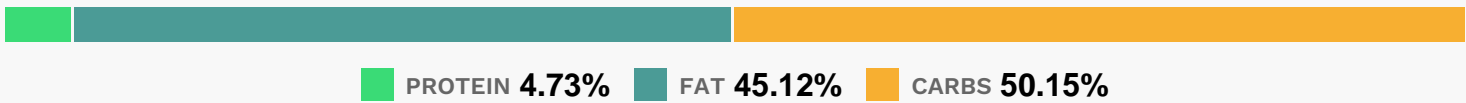
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Preheat the oven to 350 degrees F. Have ready two ungreased baking sheets.
- ☐ Mix the flour, baking powder, salt and cocoa powder together in a bowl and set aside.In a large mixing bowl, combine the butter, shortening, brown sugar and granulated sugar. Using a electric mixer, beat the mixture until it’s smooth.
- ☐ Add the egg, vanilla and chocolate extract and continue to beat on medium speed until well blended.
- ☐ Add the flour mixture. Stir until the flour is almost mixed in.
- ☐ Pour in the chips and stir until completely blended.Using a packed tablespoon, drop the batter into mounts on the baking sheets spacing mounds about 2 inches apart.
- ☐ Bake one sheet at a time one center rack for 12–14 minutes or until cookies appear set.
- ☐ Remove from oven and cool on baking sheet for about 2 minutes.
- ☐ Transfer to a wire rack to finish cooling.Makes about 27 cookies

Nutrition Facts



Properties

Glycemic Index:8.78, Glycemic Load:5.25, Inflammation Score:-1, Nutrition Score:2.1608695849452%

Flavonoids

Catechin: 0.36mg, Catechin: 0.36mg, Catechin: 0.36mg, Catechin: 0.36mg Epicatechin: 1.09mg, Epicatechin: 1.09mg, Epicatechin: 1.09mg, Epicatechin: 1.09mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 130.93kcal (6.55%), Fat: 6.68g (10.28%), Saturated Fat: 4.23g (26.42%), Carbohydrates: 16.71g (5.57%), Net Carbohydrates: 16.04g (5.83%), Sugar: 10.72g (11.92%), Cholesterol: 11.44mg (3.81%), Sodium: 58.93mg (2.56%), Alcohol: 0.04g (100%), Alcohol %: 0.17% (100%), Protein: 1.58g (3.15%), Calcium: 46.41mg (4.64%), Selenium: 2.8µg (4.01%), Manganese: 0.07mg (3.48%), Vitamin B1: 0.05mg (3.18%), Vitamin B2: 0.05mg (2.97%), Phosphorus: 29.58mg (2.96%), Folate: 11.66µg (2.92%), Iron: 0.5mg (2.78%), Zinc: 0.41mg (2.75%), Fiber: 0.67g (2.69%), Copper: 0.05mg (2.4%), Potassium: 78.53mg (2.24%), Vitamin E: 0.33mg (2.18%), Vitamin B3: 0.39mg (1.95%), Magnesium: 7.72mg (1.93%), Vitamin K: 1.87µg (1.78%), Vitamin B5: 0.14mg (1.38%), Vitamin A: 62.72IU (1.25%)