



Double Chocolate Chip Cookies With Chocolate Chunks

 Vegetarian

READY IN



60 min.

SERVINGS



24

CALORIES



122 kcal

DESSERT

Ingredients

- 0.5 teaspoon baking soda
- 1 cup chocolate chunks
- 0.3 cup natural cocoa powder (not Dutch-process)
- 1 large eggs
- 1 cup flour all-purpose
- 0.3 cup granulated sugar
- 0.3 cup brown sugar light packed

- 0.5 teaspoon salt
- 1 stick butter unsalted softened
- 1 teaspoon vanilla extract

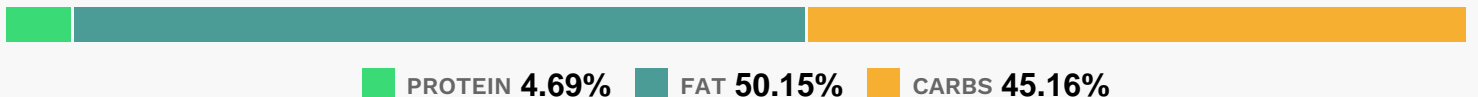
Equipment

- bowl
- baking sheet
- oven
- whisk
- blender

Directions

- Beat the butter, granulated sugar and brown sugar in a bowl with a mixer on medium speed until fluffy.
- Add the egg and vanilla; beat.
- Whisk the flour, cocoa powder, baking soda and salt in a bowl.
- Add to the butter mixture and beat until just combined. Stir in the chocolate chunks.
- Preheat the oven to 350 degrees F. Scoop rounded tablespoons of dough and roll into balls. Arrange on parchment-lined baking sheets about 2 inches apart. Refrigerate 30 minutes, then bake until the cookies are golden on the bottom, 12 to 15 minutes. Cool on the baking sheets, 10 minutes, then transfer to racks to finish cooling.
- Photograph by Antonis Achilleos

Nutrition Facts



Properties

Glycemic Index:6.05, Glycemic Load:4.81, Inflammation Score:-2, Nutrition Score:2.6026087170062%

Flavonoids

Catechin: 0.58mg, Catechin: 0.58mg, Catechin: 0.58mg, Catechin: 0.58mg Epicatechin: 1.76mg, Epicatechin: 1.76mg, Epicatechin: 1.76mg, Epicatechin: 1.76mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 121.54kcal (6.08%), Fat: 6.91g (10.64%), Saturated Fat: 4.12g (25.78%), Carbohydrates: 14.01g (4.67%), Net Carbohydrates: 12.97g (4.72%), Sugar: 8.4g (9.33%), Cholesterol: 18.3mg (6.1%), Sodium: 76.62mg (3.33%), Alcohol: 0.06g (100%), Alcohol %: 0.28% (100%), Caffeine: 8.15mg (2.72%), Protein: 1.45g (2.91%), Manganese: 0.17mg (8.35%), Copper: 0.13mg (6.69%), Iron: 0.88mg (4.86%), Magnesium: 18.72mg (4.68%), Selenium: 3.23µg (4.61%), Fiber: 1.04g (4.15%), Phosphorus: 36mg (3.6%), Vitamin B1: 0.04mg (3%), Folate: 10.97µg (2.74%), Vitamin A: 132.45IU (2.65%), Vitamin B2: 0.04mg (2.54%), Zinc: 0.32mg (2.12%), Vitamin B3: 0.39mg (1.97%), Potassium: 67.73mg (1.94%), Vitamin E: 0.18mg (1.18%), Calcium: 11.23mg (1.12%)