

# Double Chocolate Chunk Cookies

 Dairy Free

READY IN



24 min.

SERVINGS



40

CALORIES



142 kcal

DESSERT

## Ingredients

- 0.8 cup cocoa powder
- 1 teaspoon baking soda
- 0.7 cup brown sugar packed
- 1 cup butter softened
- 2 eggs
- 2 cups flour all-purpose
- 0.5 teaspoon salt
- 1.8 cups bittersweet chocolate

- 0.7 cup sugar
- 1 teaspoon vanilla extract

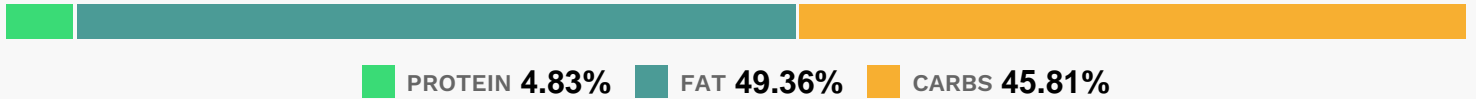
## Equipment

- baking sheet
- oven
- mixing bowl

## Directions

- PREHEAT oven to 350 degrees F.
- COMBINE flour, cocoa, baking soda and salt in a medium bowl. Beat butter, sugar, brown sugar and vanilla extract in a large mixing bowl until creamy. Beat in eggs. Gradually beat in flour mixture. Stir in chunks. Drop by rounded tablespoon onto ungreased baking sheets.
- BAKE for 9 to 11 minutes or until cookies are puffed and centers are set but still soft. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:3.63, Glycemic Load:5.78, Inflammation Score:-3, Nutrition Score:3.2134782585275%

## Flavonoids

Catechin: 1.05mg, Catechin: 1.05mg, Catechin: 1.05mg, Catechin: 1.05mg Epicatechin: 3.17mg, Epicatechin: 3.17mg, Epicatechin: 3.17mg, Epicatechin: 3.17mg Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg

## Nutrients (% of daily need)

Calories: 141.76kcal (7.09%), Fat: 8g (12.31%), Saturated Fat: 2.84g (17.77%), Carbohydrates: 16.71g (5.57%), Net Carbohydrates: 15.34g (5.58%), Sugar: 9.76g (10.84%), Cholesterol: 8.64mg (2.88%), Sodium: 115.37mg (5.02%), Alcohol: 0.03g (100%), Alcohol %: 0.14% (100%), Caffeine: 10.29mg (3.43%), Protein: 1.76g (3.53%), Manganese: 0.21mg (10.47%), Copper: 0.17mg (8.46%), Magnesium: 23.67mg (5.92%), Iron: 1.06mg (5.91%), Fiber: 1.38g (5.51%), Selenium: 3.73µg (5.33%), Phosphorus: 44.31mg (4.43%), Vitamin A: 218.7IU (4.37%), Vitamin B1: 0.05mg (3.62%), Folate: 13.08µg (3.27%), Vitamin B2: 0.05mg (3.02%), Zinc: 0.39mg (2.58%), Potassium: 85.13mg (2.43%), Vitamin

B3: 0.48mg (2.38%), Vitamin E: 0.25mg (1.66%), Calcium: 13.79mg (1.38%)