



Double Chocolate Cookie Cakes

READY IN



33 min.

SERVINGS



12

CALORIES



249 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 cup extra chocolate chips dark
- ☐ 1 large eggs room temperature
- ☐ 1 cup flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.3 cup brown sugar light packed
- ☐ 0.4 teaspoon salt
- ☐ 4 tablespoons shortening
- ☐ 4 tablespoons butter unsalted softened

- ☐ 3 tablespoons cocoa powder dark unsweetened (I used Hershey's)
- ☐ 0.5 teaspoon vanilla extract

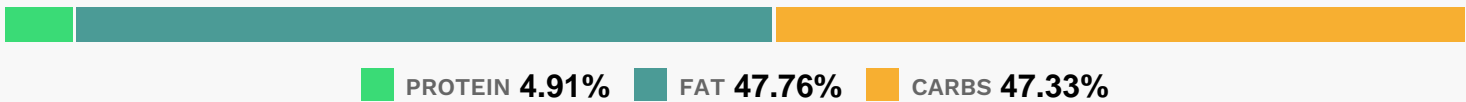
Equipment

- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ mixing bowl
- ☐ hand mixer
- ☐ cake form
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 325 degrees F. Line two 9-inch round cake pans with nonstick foil or circles of parchment paper.In a mixing bowl, using low speed of an electric mixer, beat the butter, shortening and cocoa powder until well mixed. Gradually add both sugars, increasing speed to medium and scraping sides of bowl occasionally. Beat in the vanilla extract and egg. When well mixed, add the salt and baking powder and beat until incorporated.By hand, gradually stir in the flour, followed by the chocolate chips.Divide batter in half and spread each half in a lined cake pan for form a circle. Leave a 1/2 inch gap between the dough and the edge of the pan.
- ☐ Bake cookies on center rack at 325F for 20 minutes or until set.
- ☐ Let cool completely in pan. When cool, lift from pan and frost with your favorite frosting.

Nutrition Facts



Properties

Glycemic Index:19.76, Glycemic Load:11.61, Inflammation Score:-2, Nutrition Score:4.2008696055931%

Flavonoids

Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg Epicatechin: 2.46mg, Epicatechin: 2.46mg, Epicatechin: 2.46mg, Epicatechin: 2.46mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

Nutrients (% of daily need)

Calories: 248.97kcal (12.45%), Fat: 13.46g (20.7%), Saturated Fat: 8.06g (50.38%), Carbohydrates: 30.01g (10%), Net Carbohydrates: 28.7g (10.44%), Sugar: 17.97g (19.96%), Cholesterol: 25.68mg (8.56%), Sodium: 114.84mg (4.99%), Alcohol: 0.06g (100%), Alcohol %: 0.14% (100%), Protein: 3.11g (6.23%), Selenium: 5.92µg (8.46%), Manganese: 0.15mg (7.26%), Vitamin B1: 0.1mg (6.7%), Calcium: 65.85mg (6.59%), Folate: 24.76µg (6.19%), Vitamin B2: 0.1mg (6.09%), Iron: 0.98mg (5.46%), Fiber: 1.31g (5.26%), Phosphorus: 52.54mg (5.25%), Zinc: 0.75mg (4.99%), Copper: 0.1mg (4.83%), Vitamin E: 0.66mg (4.38%), Vitamin B3: 0.81mg (4.05%), Potassium: 138.52mg (3.96%), Magnesium: 15mg (3.75%), Vitamin K: 3.83µg (3.64%), Vitamin A: 140.62IU (2.81%), Vitamin B5: 0.27mg (2.65%), Vitamin B6: 0.03mg (1.74%), Vitamin B12: 0.09µg (1.45%), Vitamin D: 0.15µg (1.02%)