



## Double Chocolate Cookies

READY IN



45 min.

SERVINGS



48

CALORIES



55 kcal

DESSERT

### Ingredients

- 0.5 teaspoon baking soda
- 1 eggs
- 1.8 cups flour all-purpose
- 0.5 cup butter softened
- 0.5 cup milk
- 0.5 teaspoon salt
- 2 ounce chocolate unsweetened
- 1 teaspoon vanilla extract
- 0.8 cup sugar white

## Equipment

- bowl
- baking sheet
- oven
- double boiler
- microwave

## Directions

- Preheat oven to 400 degrees F (200 degrees C). In the microwave or over a double boiler, melt chocolate stirring frequently until smooth.
- Remove from heat.
- In a medium bowl, cream together the sugar and margarine until smooth. beat in the egg, melted chocolate and vanilla until well blended.
- Combine the flour, baking soda and salt; stir into the chocolate mixture alternately with the milk. Drop batter by heaping teaspoonfuls onto cookie sheets, about 1 inch apart.
- Bake 8 to 10 minutes until cookies are puffy and slightly cracked on top.
- Let cool on wire racks.
- Top cookies with Chocolate Butter-Cream Frosting (see recipe) and garnish with pecans.

## Nutrition Facts



**PROTEIN 5.97%** **FAT 43.74%** **CARBS 50.29%**

## Properties

Glycemic Index:3.81, Glycemic Load:4.74, Inflammation Score:-1, Nutrition Score:1.3226087136275%

## Flavonoids

Catechin: 0.76mg, Catechin: 0.76mg, Catechin: 0.76mg, Catechin: 0.76mg Epicatechin: 1.68mg, Epicatechin: 1.68mg, Epicatechin: 1.68mg, Epicatechin: 1.68mg

## Nutrients (% of daily need)

Calories: 54.61kcal (2.73%), Fat: 2.74g (4.22%), Saturated Fat: 0.86g (5.38%), Carbohydrates: 7.1g (2.37%), Net Carbohydrates: 6.78g (2.47%), Sugar: 3.28g (3.64%), Cholesterol: 3.71mg (1.24%), Sodium: 60.6mg (2.63%), Alcohol: 0.03g (100%), Alcohol %: 0.24% (100%), Protein: 0.84g (1.69%), Manganese: 0.08mg (4.05%), Selenium: 1.99µg (2.84%), Vitamin B1: 0.04mg (2.64%), Iron: 0.43mg (2.42%), Copper: 0.05mg (2.29%), Folate: 9.13µg (2.28%), Vitamin B2: 0.03mg (1.94%), Vitamin A: 93.65IU (1.87%), Phosphorus: 14.58mg (1.46%), Vitamin B3: 0.29mg (1.45%), Magnesium: 5.36mg (1.34%), Fiber: 0.32g (1.28%), Zinc: 0.17mg (1.12%)