



## Double Chocolate Cookies

READY IN



30 min.

SERVINGS



30

CALORIES



154 kcal

DESSERT

## Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 10 ounce bittersweet chocolate chopped
- ☐ 3 large eggs at room temperature
- ☐ 0.8 cup flour
- ☐ 0.3 teaspoon kosher salt
- ☐ 1 cup sugar
- ☐ 0.3 cup butter unsalted cut into chunks
- ☐ 2 ounces chocolate unsweetened chopped
- ☐ 1 cup chocolate chips white

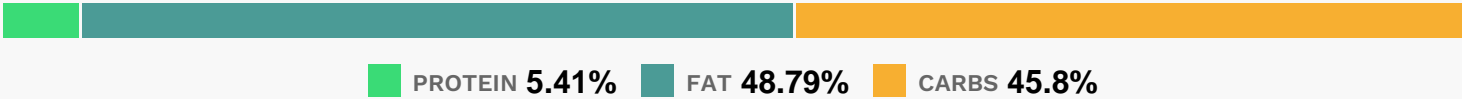
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk

## Directions

- ☐ Put chocolates and butter in a medium metal bowl and set bowl over a pan filled with 1 in. of simmering water. Cook, stirring occasionally, until melted, then remove from heat and let cool slightly.
- ☐ Whisk in eggs and sugar, mixing until combined. Then whisk in flour, baking powder, and salt. When dough is cool, stir in chocolate chips. Chill dough, covered, until firm, about 2 hours.
- ☐ Let dough sit at room temperature 15 minutes. Meanwhile, preheat oven to 350 and line 2 baking sheets with parchment paper. Scoop 1 tbsp. portions of dough, rolling each into a ball, and put onto sheets 1 in. apart.
- ☐ Bake cookies until they no longer look wet on top, about 8 minutes.
- ☐ Let cool on baking sheets.
- ☐ Make ahead: Batter up to 1 day; baked cookies up to 2 days, airtight.

## Nutrition Facts



## Properties

Glycemic Index:10.24, Glycemic Load:8.88, Inflammation Score:-2, Nutrition Score:3.4347826258644%

## Flavonoids

Catechin: 1.22mg, Catechin: 1.22mg, Catechin: 1.22mg, Catechin: 1.22mg Epicatechin: 2.68mg, Epicatechin: 2.68mg, Epicatechin: 2.68mg, Epicatechin: 2.68mg

## Nutrients (% of daily need)

Calories: 154.33kcal (7.72%), Fat: 8.6g (13.23%), Saturated Fat: 4.99g (31.19%), Carbohydrates: 18.16g (6.05%), Net Carbohydrates: 16.99g (6.18%), Sugar: 13.71g (15.23%), Cholesterol: 24.49mg (8.16%), Sodium: 44.21mg (1.92%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 9.64mg (3.21%), Protein: 2.14g (4.29%), Manganese: 0.23mg (11.38%), Copper: 0.19mg (9.58%), Iron: 1.19mg (6.6%), Magnesium: 24.88mg (6.22%), Phosphorus: 58.61mg (5.86%), Selenium: 3.87µg (5.53%), Fiber: 1.17g (4.67%), Zinc: 0.57mg (3.77%), Vitamin B2: 0.06mg (3.74%), Calcium: 29.39mg (2.94%), Potassium: 97.28mg (2.78%), Vitamin B1: 0.04mg (2.41%), Folate: 9.07µg (2.27%), Vitamin B3: 0.34mg (1.69%), Vitamin B12: 0.1µg (1.64%), Vitamin A: 80.8IU (1.62%), Vitamin B5: 0.16mg (1.6%), Vitamin K: 1.57µg (1.49%), Vitamin E: 0.22mg (1.46%)