



Double Coco Double Chocolate Chip Cookies (a twist on Toll House® cookies)

READY IN



30 min.

SERVINGS



36

CALORIES



134 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup brown sugar
- ☐ 0.5 cup butter softened
- ☐ 0.5 cup cocoa powder to taste
- ☐ 2 large eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 1 teaspoon salt
- ☐ 1 cup semi-sweet chocolate chips to taste

- ☐ 0.5 cup shortening
- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup sugar white

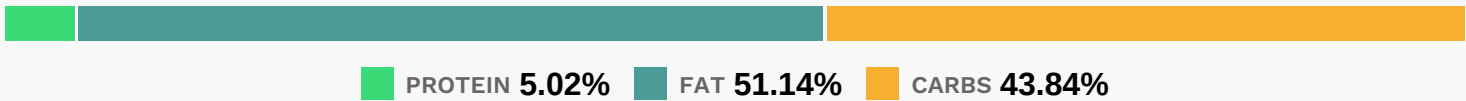
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C).
- ☐ Mix flour, cocoa powder, salt, and baking soda together in a large bowl.
- ☐ Whisk white sugar, brown sugar, butter, shortening, eggs, and vanilla extract together in a separate bowl until smooth. Stir sugar mixture into flour mixture until just combined. Fold in chocolate chips and walnuts.
- ☐ Spoon batter, 1 to 2 tablespoons per cookie, onto a baking sheet.
- ☐ Bake in the preheated oven until cookies are browned, 10 to 15 minutes. Cool cookies for 5 minutes on the baking sheet before serving.

Nutrition Facts



Properties

Glycemic Index:5.42, Glycemic Load:6.25, Inflammation Score:-2, Nutrition Score:2.8582608855289%

Flavonoids

Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 133.68kcal (6.68%), Fat: 7.78g (11.97%), Saturated Fat: 3.6g (22.49%), Carbohydrates: 15g (5%), Net Carbohydrates: 13.96g (5.08%), Sugar: 7.59g (8.43%), Cholesterol: 17.4mg (5.8%), Sodium: 105.91mg (4.6%), Alcohol: 0.04g (100%), Alcohol %: 0.17% (100%), Caffeine: 6.93mg (2.31%), Protein: 1.72g (3.44%), Manganese: 0.17mg (8.34%), Copper: 0.12mg (6.05%), Selenium: 4.17µg (5.95%), Iron: 0.91mg (5.06%), Vitamin B1: 0.07mg (4.38%), Magnesium: 16.92mg (4.23%), Fiber: 1.04g (4.17%), Folate: 16.11µg (4.03%), Phosphorus: 36.23mg (3.62%), Vitamin B2: 0.06mg (3.43%), Vitamin B3: 0.54mg (2.68%), Vitamin E: 0.31mg (2.08%), Vitamin K: 2.15µg (2.04%), Zinc: 0.31mg (2.03%), Vitamin A: 96.22IU (1.92%), Potassium: 62.96mg (1.8%), Vitamin B5: 0.12mg (1.21%), Calcium: 10.67mg (1.07%)