



Ghirardelli® Ultimate Double Chocolate Cookies

READY IN

ready

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90 min.

SERVINGS

servings

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24

CALORIES

calories

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270 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 2 cups cacao bittersweet chocolate chips 60% ghirardelli®
- ☐ 3 large eggs
- ☐ 0.3 cup flour all-purpose
- ☐ 1 cup granulated sugar white
- ☐ 2 cups ghirardelli semi-sweet chocolate chips
- ☐ 6 tablespoons butter unsalted
- ☐ 1 cup walnuts chopped

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ plastic wrap
- ☐ double boiler
- ☐ hand mixer
- ☐ spatula

Directions

- ☐ Melt the bittersweet chocolate chips and butter in the top of a double boiler or in a heatproof bowl over barely simmering water, stirring occasionally until smooth.
- ☐ In a large bowl, beat the eggs and sugar with an electric mixer until thick; stir in the chocolate mixture.
- ☐ In a small bowl, stir together the flour and baking powder; stir into the chocolate mixture. Gently mix in the chocolate chips and walnuts.
- ☐ Using a sheet of plastic wrap, form the dough into two logs, each 2 inches in diameter and about 8 inches long. Because the dough will be quite soft, use the plastic wrap to hold the dough in the log shape. Wrap tightly; refrigerate for at least 1 hour or until firm.
- ☐ Preheat the oven to 375 degrees F. Grease a cookie sheet or line with parchment paper.
- ☐ Unwrap the dough. With a sharp knife, cut the dough into 3/4-inch slices.
- ☐ Place the slices 1 1/2 inches apart on the prepared cookie sheet.
- ☐ Bake for 12 to 14 minutes, until a shiny crust forms on top of the cookies but the interior is still soft.
- ☐ Let cool on the cookie sheet. Then remove from the cookie sheet with a metal spatula.
- ☐ Store in an airtight container at room temperature for up to one week.

Nutrition Facts



 **PROTEIN 5.63%**  **FAT 55.73%**  **CARBS 38.64%**

Properties

Glycemic Index:10.71, Glycemic Load:6.87, Inflammation Score:-2, Nutrition Score:5.6395652106275%

Flavonoids

Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg

Nutrients (% of daily need)

Calories: 269.8kcal (13.49%), Fat: 16.95g (26.08%), Saturated Fat: 9.86g (61.61%), Carbohydrates: 26.45g (8.82%), Net Carbohydrates: 24.34g (8.85%), Sugar: 18.94g (21.05%), Cholesterol: 31.8mg (10.6%), Sodium: 35.82mg (1.56%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 12.54mg (4.18%), Protein: 3.85g (7.71%), Manganese: 0.39mg (19.74%), Copper: 0.3mg (14.76%), Magnesium: 39.99mg (10%), Phosphorus: 90.6mg (9.06%), Fiber: 2.11g (8.44%), Iron: 1.46mg (8.12%), Zinc: 1.16mg (7.76%), Selenium: 4.84µg (6.91%), Calcium: 68.85mg (6.88%), Potassium: 210.64mg (6.02%), Vitamin B2: 0.08mg (4.77%), Folate: 14.15µg (3.54%), Vitamin B1: 0.05mg (3.51%), Vitamin E: 0.5mg (3.36%), Vitamin B6: 0.06mg (3.11%), Vitamin B5: 0.29mg (2.91%), Vitamin A: 130.98IU (2.62%), Vitamin K: 2.61µg (2.48%), Vitamin B3: 0.44mg (2.21%), Vitamin B12: 0.13µg (2.16%), Vitamin D: 0.18µg (1.18%)