



## Ghirardelli® Ultimate Double Chocolate Cookies

READY IN



90 min.

SERVINGS



24

CALORIES



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%)