



Gourmet Double Chocolate Chunk Cookies

READY IN



20 min.

SERVINGS



32

CALORIES



200 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon baking soda
- ☐ 8 oz regular butter
- ☐ 3 cups semisweet chocolate chunks
- ☐ 2 large eggs
- ☐ 6.8 oz flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 1 tablespoon brown sugar light
- ☐ 0.3 teaspoon salt unsalted
- ☐ 0.3 cup cocoa powder unsweetened (natural)

☐ 1 teaspoon vanilla extract

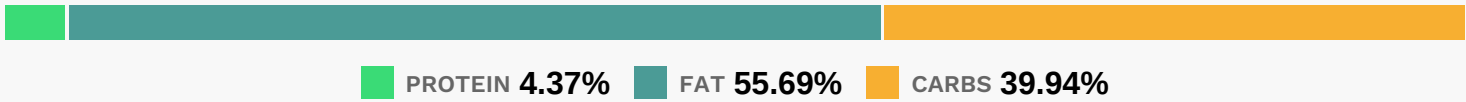
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ aluminum foil

Directions

- ☐ Preheat oven 350 F.In a large mixing bowl, beat the butter until creamy. Gradually add both sugars, then gradually add the eggs. Beat until light and fluffy, then beat in the cocoa powder.
- ☐ Combine the flour, baking soda and salt in a separate bowl and stir well, then stir into the batter.
- ☐ Add the chocolate chunks or chips and white chips (if using). Chill the dough for at least 30 minutes.Drop dough by rounded teaspoons or tablespoons onto ungreased or foil lined baking sheets spacing about 2 1/2 inches apart.
- ☐ Bake until cookies are set, 8-10 minutes for small cookies or up to 12 minutes for larger cookies.
- ☐ Let the cookies cool in the baking sheet for about 5 minutes, then transfer to a wire rack and let cool completely.

Nutrition Facts



Properties

Glycemic Index:4.53, Glycemic Load:7.69, Inflammation Score:-3, Nutrition Score:4.1921739008116%

Flavonoids

Catechin: 0.44mg, Catechin: 0.44mg, Catechin: 0.44mg, Catechin: 0.44mg Epicatechin: 1.32mg, Epicatechin: 1.32mg, Epicatechin: 1.32mg, Epicatechin: 1.32mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg,

Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 199.87kcal (9.99%), Fat: 12.53g (19.28%), Saturated Fat: 7.44g (46.48%), Carbohydrates: 20.22g (6.74%), Net Carbohydrates: 18.5g (6.73%), Sugar: 12.68g (14.09%), Cholesterol: 27.93mg (9.31%), Sodium: 15.85mg (0.69%), Alcohol: 0.04g (100%), Alcohol %: 0.14% (100%), Caffeine: 15.65mg (5.22%), Protein: 2.21g (4.43%), Manganese: 0.29mg (14.31%), Copper: 0.24mg (12.15%), Magnesium: 34.12mg (8.53%), Iron: 1.47mg (8.18%), Fiber: 1.72g (6.89%), Selenium: 4.59µg (6.56%), Phosphorus: 62.01mg (6.2%), Vitamin A: 203.17IU (4.06%), Zinc: 0.57mg (3.8%), Vitamin B1: 0.05mg (3.65%), Vitamin B2: 0.06mg (3.38%), Potassium: 116.51mg (3.33%), Folate: 12.93µg (3.23%), Vitamin B3: 0.51mg (2.57%), Vitamin E: 0.3mg (1.99%), Vitamin K: 1.72µg (1.64%), Calcium: 15.78mg (1.58%), Vitamin B5: 0.13mg (1.34%), Vitamin B12: 0.07µg (1.16%), Vitamin D: 0.17µg (1.13%)