



WHATSheATE



Hard Boiled Egg Cookies

READY IN



30 min.

SERVINGS



4

CALORIES



534 kcal

DESSERT

Ingredients

- ☐ 1.3 cups all purpose flour (180 grams)
- ☐ 1 ml baking soda
- ☐ 56 grams brown sugar
- ☐ 114 grams butter – works unsalted european style cold well
- ☐ 1 handful chocolate chips
- ☐ 1 hardboiled egg
- ☐ 0.3 cup granulated sugar (70 gram)
- ☐ 0.5 ml salt
- ☐ 1 ml vanilla extract

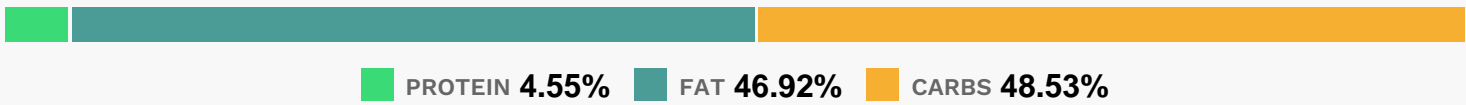
Equipment

- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Combine flour and butter in food processor. Pulse until mixture is mealy and coarse.
- ☐ Add the salt and baking soda and pulse to mix.
- ☐ Add both sugars and hard boiled egg. Pulse again until mixture is mealy looking.
- ☐ Add in the vanilla and pulse until mixture just begins to come together.Dump mixture into a bowl, add chocolate chips and shape into two balls. You will see egg whites in dough – they'll disappear as the cookies bake.
- ☐ Bake on a parchment lined cookie sheet at 350 degrees F. for 20 minutes or until cookies appear lightly browned around edges.
- ☐ Let cool completely before serving. The texture gets better as the cookies cool. It's even better if you cool the cookies, freeze them, then thaw them.Makes 4 big cookies

Nutrition Facts



Properties

Glycemic Index:36.27, Glycemic Load:31.73, Inflammation Score:-5, Nutrition Score:8.3330435234567%

Nutrients (% of daily need)

Calories: 533.59kcal (26.68%), Fat: 28.11g (43.24%), Saturated Fat: 17.12g (107.01%), Carbohydrates: 65.4g (21.8%), Net Carbohydrates: 64.27g (23.37%), Sugar: 32.78g (36.42%), Cholesterol: 107.9mg (35.97%), Sodium: 118.02mg (5.13%), Alcohol: 0.08g (100%), Alcohol %: 0.08% (100%), Protein: 6.14g (12.27%), Selenium: 18.5µg (26.43%), Vitamin B1: 0.34mg (22.45%), Folate: 82.75µg (20.69%), Vitamin B2: 0.28mg (16.6%), Vitamin A: 777.22IU (15.54%), Manganese: 0.3mg (14.93%), Vitamin B3: 2.5mg (12.48%), Iron: 2.19mg (12.19%), Phosphorus: 73.91mg (7.39%), Vitamin E: 0.81mg (5.43%), Vitamin D: 0.7µg (4.68%), Fiber: 1.13g (4.5%), Vitamin B5: 0.41mg (4.07%), Calcium: 39.18mg (3.92%), Copper: 0.07mg (3.69%), Potassium: 118.52mg (3.39%), Vitamin B12: 0.19µg (3.12%), Magnesium:

12.27mg (3.07%), Zinc: 0.45mg (3.03%), Vitamin K: 2.16µg (2.05%), Vitamin B6: 0.04mg (2.01%)