



## Insanely Chocolate Cookies

READY IN



60 min.

SERVINGS



16

CALORIES



186 kcal

DESSERT

## Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 16 ounce bittersweet chocolate chips
- ☐ 0.3 teaspoon espresso powder
- ☐ 0.5 cup flour
- ☐ 0.5 teaspoon kosher salt
- ☐ 3 tablespoon butter unsalted at room temperature ()

## Equipment

- ☐ bowl

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ baking pan
- ☐ stand mixer
- ☐ broiler
- ☐ microwave
- ☐ spatula
- ☐ cutting board

## Directions

- ☐ Line a 9×9 baking dish with parchment paper. In a small bowl whisk together the flour, baking powder and salt. Set aside. Melt 10oz of chocolate using the double-broiler method or in the microwave. While still hot, stir in espresso powder. Set aside to cool. In the bowl of a stand mixer cream together the sugar and butter until fluffy.
- ☐ Add eggs one at a time and mix just until they are combined. Slowly add whisked dry ingredients and mix until combined. Stir in the melted chocolate. Finally stir in the reserved chocolate chips and pecans.
- ☐ Pour the mixture into the prepared baking dish and spread it into an even-ish layer with a spatula. Preheat oven to 350 degrees F. and line two baking sheets with parchment paper.
- ☐ Place in the fridge for 20–30 minutes, or until firm enough to handle without it sticking to your fingers.
- ☐ Remove the dough from the fridge and slide the parchment paper and dough onto a cutting board. Using a large, sharp knife, cut the dough into 16 equal pieces. Give each piece a somewhat rounded shape with the palms of your hands and place on the prepared baking sheets. Insert into the oven and bake for 12(chewy)–15(crispy) minutes. Or until the surface is just set, but still plenty soft when gently pressed in the middle.
- ☐ Let the cookies settle on the baking sheet for 20 minutes before transferring them to a rack to cool completely.

## Nutrition Facts



**PROTEIN 5.87%** **FAT 53.37%** **CARBS 40.76%**

## Properties

Glycemic Index:10.44, Glycemic Load:2.22, Inflammation Score:-1, Nutrition Score:3.2673912897058%

## Nutrients (% of daily need)

Calories: 186.32kcal (9.32%), Fat: 11.07g (17.03%), Saturated Fat: 9.58g (59.85%), Carbohydrates: 19.02g (6.34%), Net Carbohydrates: 17.84g (6.49%), Sugar: 9.68g (10.75%), Cholesterol: 5.93mg (1.98%), Sodium: 129.88mg (5.65%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.74g (5.48%), Calcium: 101.87mg (10.19%), Zinc: 1.03mg (6.87%), Potassium: 184.88mg (5.28%), Fiber: 1.18g (4.73%), Phosphorus: 46.09mg (4.61%), Vitamin B2: 0.07mg (4.16%), Selenium: 2.83µg (4.04%), Vitamin B1: 0.06mg (3.94%), Vitamin E: 0.51mg (3.39%), Manganese: 0.07mg (3.35%), Folate: 13.18µg (3.3%), Iron: 0.58mg (3.2%), Copper: 0.06mg (2.9%), Magnesium: 11.24mg (2.81%), Vitamin B3: 0.53mg (2.65%), Vitamin B5: 0.23mg (2.33%), Vitamin K: 2.38µg (2.27%), Vitamin B6: 0.04mg (1.93%), Vitamin B12: 0.08µg (1.4%), Vitamin A: 68.43IU (1.37%)