



Java Chocolatey Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



36

CALORIES



181 kcal

DESSERT

Ingredients

- 0.8 teaspoon baking soda
- 3 tablespoons coffee-flavored liqueur
- 2 eggs
- 2.5 cups flour all-purpose
- 0.8 cup brown sugar light packed
- 0.5 teaspoon salt
- 2 cups semi chocolate chips
- 1 cup shortening

0.8 cup sugar white

Equipment

bowl

baking sheet

oven

Directions

In large bowl, combine the shortening and the sugars.

Add the coffee liqueur and the eggs. Blend well.

Now, in a separate bowl, combine the flour, the baking soda, and the salt.

Add this mixture to the coffee mixture.

Mix well, then add the chocolate chips.

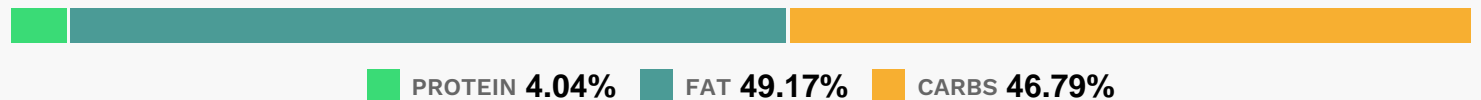
Add the chocolate syrup if desired.

Drop dough in teaspoon size balls onto cookie sheets.

Bake at 375 degrees F (190 degrees C) for about 8 minutes.

Remove cookies from the oven, and allow to cool.

Nutrition Facts



Properties

Glycemic Index:4.03, Glycemic Load:7.7, Inflammation Score:-1, Nutrition Score:3.2373912995276%

Nutrients (% of daily need)

Calories: 181.08kcal (9.05%), Fat: 9.86g (15.17%), Saturated Fat: 3.72g (23.24%), Carbohydrates: 21.1g (7.04%), Net Carbohydrates: 20.08g (7.3%), Sugar: 12.89g (14.33%), Cholesterol: 9.69mg (3.23%), Sodium: 61.4mg (2.67%), Alcohol: 0.27g (100%), Alcohol %: 0.93% (100%), Caffeine: 8.6mg (2.87%), Protein: 1.82g (3.65%), Manganese: 0.2mg (9.78%), Copper: 0.14mg (7.08%), Selenium: 4.61µg (6.59%), Iron: 1.12mg (6.2%), Magnesium: 20.22mg (5.05%), Vitamin B1: 0.07mg (4.9%), Folate: 17.08µg (4.27%), Fiber: 1.03g (4.14%), Phosphorus: 40.4mg (4.04%), Vitamin K: 3.78µg (3.6%), Vitamin B2: 0.06mg (3.51%), Vitamin B3: 0.6mg (3.02%), Vitamin E: 0.44mg (2.93%), Zinc: 0.36mg (2.39%), Potassium: 75.55mg (2.16%), Vitamin B5: 0.15mg (1.5%), Calcium: 12.79mg (1.28%)