



Kahlua Cookies with Chocolate Chunks

 Dairy Free

READY IN



45 min.

SERVINGS



60

CALORIES



79 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup chocolate chips
- ☐ 2 eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 1 tablespoon ground coffee beans
- ☐ 3 tablespoons espresso grounds instant
- ☐ 0.3 cup kahlua
- ☐ 1 cup brown sugar light

- ☐ 7 tablespoons butter softened
- ☐ 0.5 teaspoon salt
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Preheat oven to 375 degrees. Line cookie sheets with parchment.
- ☐ Combine flour, baking soda, salt and sugars. Make a well in the center of dry ingredients and add softened butter, eggs, Kahlua, instant espresso, ground coffee and chocolate chunks.
- ☐ Mix well to combine all ingredients into cookie dough.
- ☐ Using a small scoop or a heaping tablespoon, drop cookie dough 2 inches apart on prepared cookie sheets.
- ☐ Bake cookies in batches 9 to 11 minutes.
- ☐ Transfer to wire rack to cool.

Nutrition Facts



Properties

Glycemic Index:2.42, Glycemic Load:4.91, Inflammation Score:-1, Nutrition Score:1.4030434728965%

Nutrients (% of daily need)

Calories: 79kcal (3.95%), Fat: 2.63g (4.05%), Saturated Fat: 0.97g (6.06%), Carbohydrates: 12.71g (4.24%), Net Carbohydrates: 12.35g (4.49%), Sugar: 8.44g (9.38%), Cholesterol: 5.63mg (1.88%), Sodium: 56.73mg (2.47%), Alcohol: 0.24g (100%), Alcohol %: 1.56% (100%), Caffeine: 10.53mg (3.51%), Protein: 0.9g (1.8%), Manganese: 0.08mg (3.9%), Selenium: 2.38µg (3.4%), Iron: 0.47mg (2.59%), Vitamin B1: 0.04mg (2.57%), Folate: 9.32µg (2.33%), Copper: 0.05mg (2.33%), Vitamin B2: 0.03mg (1.93%), Magnesium: 7.55mg (1.89%), Vitamin B3: 0.38mg (1.89%),

Phosphorus: 16.83mg (1.68%), Fiber: 0.36g (1.44%), Vitamin A: 67.8IU (1.36%), Potassium: 38.16mg (1.09%)