

Mechelle's Chocolate Cookies

READY IN



60 min.

SERVINGS



72

CALORIES



116 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 4 ounce bittersweet chocolate chopped
- 1 cup blanched slivered almonds toasted
- 1 cup brown sugar packed
- 1 cup butter softened
- 2 eggs
- 2 cups flour all-purpose
- 4 ounce chocolate chopped

- 2 cups rolled oats
- 0.5 teaspoon salt
- 1.5 cups semi chocolate chips
- 2 teaspoons vanilla extract
- 1 cup granulated sugar white

Equipment

- bowl
- baking sheet
- oven

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease or butter cookie sheets.
- In a small bowl, toss together almonds, bittersweet, semisweet and milk chocolate pieces, and oats; set aside. Sift together flour, baking powder, baking soda, and salt; set aside.
- In a large bowl, cream together butter, brown sugar, and white sugar until smooth. Beat in eggs one at a time, then stir in the vanilla. Stir in the flour mixture until just blended;
- Mix in oats, nuts, and chocolates. Drop dough by tablespoonfuls onto the prepared cookie sheets.
- Bake for 12 to 15 minutes in the preheated oven. Allow cookies to cool on baking sheets for 2 minutes before transferring to a wire racks to cool completely.

Nutrition Facts



PROTEIN 5.24% **FAT 47.41%** **CARBS 47.35%**

Properties

Glycemic Index:5.13, Glycemic Load:4.76, Inflammation Score:-1, Nutrition Score:2.6078260838985%

Nutrients (% of daily need)

Calories: 115.85kcal (5.79%), Fat: 6.23g (9.58%), Saturated Fat: 3.24g (20.24%), Carbohydrates: 14g (4.67%), Net Carbohydrates: 13.02g (4.73%), Sugar: 8.62g (9.58%), Cholesterol: 11.64mg (3.88%), Sodium: 61.41mg (2.67%),

Alcohol: 0.04g (100%), Alcohol %: 0.2% (100%), Caffeine: 5.62mg (1.87%), Protein: 1.55g (3.1%), Manganese: 0.21mg (10.7%), Copper: 0.11mg (5.37%), Magnesium: 19.56mg (4.89%), Iron: 0.74mg (4.1%), Phosphorus: 40.88mg (4.09%), Selenium: 2.83µg (4.04%), Fiber: 0.98g (3.93%), Vitamin E: 0.49mg (3.26%), Vitamin B1: 0.04mg (2.88%), Vitamin B2: 0.05mg (2.65%), Zinc: 0.34mg (2.24%), Folate: 8.56µg (2.14%), Potassium: 63.26mg (1.81%), Vitamin A: 88.16IU (1.76%), Vitamin B3: 0.34mg (1.72%), Calcium: 16.2mg (1.62%)