



## Mexican Chocolate Cookies

READY IN



45 min.

SERVINGS



32

CALORIES



82 kcal

DESSERT

### Ingredients

- 0.3 teaspoon double-acting baking powder
- 5 ounces bittersweet chocolate coarsely chopped (60 to 70 percent)
- 0.3 cup butter softened
- 1 large eggs
- 3.3 ounces flour all-purpose
- 0.5 teaspoon ground cinnamon
- 1 Dash ground pepper red
- 1 Dash pepper black
- 0.3 teaspoon salt

- 1.3 cups sugar
- 1 teaspoon vanilla extract

## Equipment

- bowl
- baking sheet
- oven
- knife
- whisk
- wire rack
- blender
- microwave
- measuring cup

## Directions

- Preheat oven to 350
- Place chocolate in a small glass bowl; microwave at HIGH 1 minute or until almost melted, stirring until smooth. Cool to room temperature.
- Lightly spoon flour into a dry measuring cup; level with a knife.
- Combine flour and next 5 ingredients (through red pepper); stir with a whisk.
- Combine sugar and butter in a large bowl; beat with a mixer at medium speed until well blended (about 5 minutes).
- Add egg; beat well.
- Add cooled chocolate and vanilla; beat just until blended.
- Add flour mixture; beat just until blended. Drop dough by level tablespoons 2 inches apart on baking sheets coated with cooking spray.
- Bake at 350 for 10 minutes or until almost set.
- Remove from oven. Cool on pans 2 minutes or until set.
- Remove from pans; cool completely on a wire rack.

# Nutrition Facts



■ PROTEIN 3.81% ■ FAT 36.25% ■ CARBS 59.94%

## Properties

Glycemic Index:11.13, Glycemic Load:7.09, Inflammation Score:-1, Nutrition Score:1.3308695587127%

## Nutrients (% of daily need)

Calories: 81.9kcal (4.09%), Fat: 3.34g (5.14%), Saturated Fat: 1.94g (12.13%), Carbohydrates: 12.42g (4.14%), Net Carbohydrates: 11.97g (4.35%), Sugar: 9.45g (10.51%), Cholesterol: 9.89mg (3.3%), Sodium: 35.7mg (1.55%), Alcohol: 0.04g (100%), Alcohol %: 0.29% (100%), Caffeine: 3.81mg (1.27%), Protein: 0.79g (1.58%), Manganese: 0.09mg (4.29%), Copper: 0.06mg (3.07%), Selenium: 1.92µg (2.74%), Iron: 0.46mg (2.53%), Magnesium: 8.72mg (2.18%), Phosphorus: 18.95mg (1.9%), Fiber: 0.45g (1.81%), Vitamin B1: 0.03mg (1.69%), Folate: 6.2µg (1.55%), Vitamin B2: 0.03mg (1.54%), Vitamin A: 56.38IU (1.13%), Zinc: 0.16mg (1.08%), Vitamin B3: 0.21mg (1.07%)