



Midnight Espresso Crinkles

 Dairy Free

READY IN



100 min.

SERVINGS



36

CALORIES



164 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 6 oz baker's chocolate unsweetened cut into small pieces
- ☐ 0.8 cup butter softened
- ☐ 0.3 cup vegetable oil
- ☐ 1 cup granulated sugar
- ☐ 1 cup brown sugar packed
- ☐ 2 eggs
- ☐ 2 tablespoons coffee instant
- ☐ 2 tablespoons water

- ☐ 1 teaspoon vanilla
- ☐ 2 cups flour all-purpose
- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup chocolate chips dark (from 12-oz bag)
- ☐ 0.3 cup evaporated cane juice

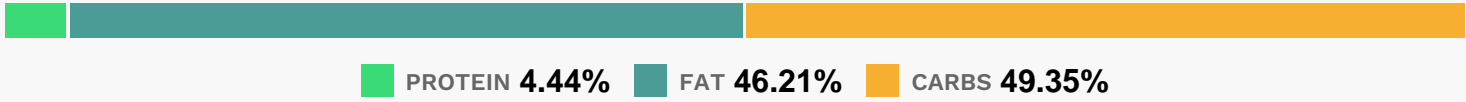
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer
- ☐ microwave

Directions

- ☐ In small microwavable bowl, microwave baking chocolate uncovered on High 1 minute. Stir; microwave 1 minute longer, stirring every 15 seconds, until melted and smooth.
- ☐ In large bowl, beat butter, oil, granulated sugar and brown sugar with electric mixer on medium speed, scraping bowl occasionally, until light and fluffy. Beat in melted chocolate and eggs until well blended.
- ☐ In small bowl, dissolve coffee granules in water.
- ☐ Add coffee mixture and vanilla to batter; beat until well blended. On low speed, beat in flour, baking powder and salt. Stir in chocolate chips. Cover with plastic wrap; refrigerate 30 minutes for easier handling.
- ☐ Heat oven to 350°F.
- ☐ Place sugar crystals in small bowl. Shape dough by rounded tablespoonfuls into 1 1/2-inch balls; dip tops of balls in sugar. On ungreased cookie sheets, place balls, sugar sides up, 3 inches apart.
- ☐ Bake 11 to 13 minutes or until tops look dry (do not overbake). Cool 5 minutes; remove from cookie sheets to cooling racks.

Nutrition Facts



Properties

Glycemic Index:6.59, Glycemic Load:7.77, Inflammation Score:-3, Nutrition Score:3.66782607454%

Flavonoids

Catechin: 3.04mg, Catechin: 3.04mg, Catechin: 3.04mg, Catechin: 3.04mg Epicatechin: 6.7mg, Epicatechin: 6.7mg, Epicatechin: 6.7mg, Epicatechin: 6.7mg

Nutrients (% of daily need)

Calories: 163.99kcal (8.2%), Fat: 8.9g (13.69%), Saturated Fat: 3.36g (21.01%), Carbohydrates: 21.38g (7.13%), Net Carbohydrates: 20.31g (7.39%), Sugar: 13.8g (15.33%), Cholesterol: 9.12mg (3.04%), Sodium: 109.79mg (4.77%), Alcohol: 0.04g (100%), Alcohol %: 0.13% (100%), Caffeine: 12.5mg (4.17%), Protein: 1.92g (3.84%), Manganese: 0.26mg (12.88%), Copper: 0.17mg (8.65%), Iron: 1.3mg (7.24%), Selenium: 3.76µg (5.37%), Magnesium: 19.85mg (4.96%), Vitamin B1: 0.07mg (4.36%), Fiber: 1.07g (4.27%), Zinc: 0.63mg (4.18%), Phosphorus: 41.44mg (4.14%), Folate: 15.81µg (3.95%), Vitamin A: 182.61IU (3.65%), Calcium: 34.81mg (3.48%), Vitamin B2: 0.06mg (3.4%), Vitamin K: 3.47µg (3.3%), Vitamin B3: 0.59mg (2.94%), Potassium: 86.58mg (2.47%), Vitamin E: 0.36mg (2.39%), Vitamin B5: 0.11mg (1.07%)