



WHATSheATE



Mini Chocolate Nutella Cookies

READY IN



45 min.

SERVINGS



50

CALORIES



101 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 0.5 cup chocolate chips
- ☐ 1 large eggs
- ☐ 130 grams flour all-purpose
- ☐ 74 grams granulated sugar
- ☐ 50 servings halloween sprinkles
- ☐ 0.5 cup hazelnuts toasted
- ☐ 70 grams brown sugar light packed
- ☐ 74 grams nutella

- ☐ 0.1 teaspoon salt salted plus a tiny pinch (omit if using butter)
- ☐ 60 grams butter unsalted room temperature flavored
- ☐ 20 grams cocoa powder dark unsweetened dutch style (which is Dutch)
- ☐ 1 teaspoon vanilla extract

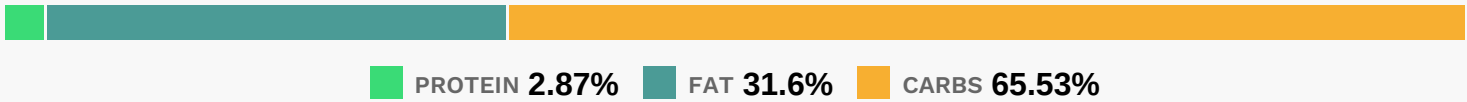
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ hand mixer

Directions

- ☐ Preheat oven to 325 degrees F.
- ☐ Combine flour, cocoa, baking powder and salt (if using) in a bowl and set aside. In a mixing bowl, using a hand-held electric mixer, beat butter, Nutella and both sugars until smooth. Beat in the egg and vanilla. By hand, stir in the flour mixture. When flour is incorporated, stir in the chips and nuts (if using). Using an even, packed 1/2 teaspoon, shape the dough into small balls and arrange about 20 to a sheet on an ungreased baking sheet.
- ☐ Sprinkle tops with Halloween sprinkles if using.
- ☐ Bake for 12 minutes, but keep an eye on them. My cookies always take 12 minutes, but ovens vary. Plus it's hard to tell when these guys are done because they're so dark.

Nutrition Facts



Properties

Glycemic Index:6.63, Glycemic Load:2.73, Inflammation Score:-1, Nutrition Score:1.3013043529961%

Flavonoids

Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg Catechin: 0.27mg, Catechin: 0.27mg, Catechin: 0.27mg, Catechin: 0.27mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 0.79mg, Epicatechin: 0.79mg, Epicatechin: 0.79mg, Epicatechin: 0.79mg

0.79mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 100.58kcal (5.03%), Fat: 3.59g (5.53%), Saturated Fat: 1.65g (10.31%), Carbohydrates: 16.77g (5.59%), Net Carbohydrates: 16.35g (5.95%), Sugar: 13.84g (15.38%), Cholesterol: 3.75mg (1.25%), Sodium: 4.83mg (0.21%), Alcohol: 0.03g (100%), Alcohol %: 0.15% (100%), Protein: 0.73g (1.47%), Manganese: 0.12mg (6.07%), Copper: 0.05mg (2.4%), Vitamin E: 0.34mg (2.26%), Vitamin B1: 0.03mg (2.02%), Selenium: 1.35µg (1.93%), Iron: 0.33mg (1.83%), Folate: 6.93µg (1.73%), Fiber: 0.41g (1.66%), Magnesium: 5.73mg (1.43%), Phosphorus: 13.96mg (1.4%), Vitamin B2: 0.02mg (1.33%)