



Mocha Cookies

READY IN



45 min.

SERVINGS



12

CALORIES



70 kcal

DESSERT

Ingredients

- ☐ 0.1 teaspoon double-acting baking powder
- ☐ 2 tablespoons butter
- ☐ 1 eggs
- ☐ 2 tablespoons flour all-purpose
- ☐ 1 teaspoon espresso powder instant
- ☐ 0.3 teaspoon salt
- ☐ 2 ounces bittersweet chocolate
- ☐ 0.3 cup sugar

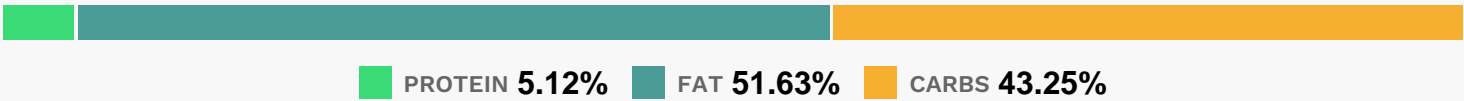
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ microwave

Directions

- ☐ Melt butter and 2 ounces semisweet chocolate in a microwave. Meanwhile, put egg, espresso powder, and sugar into a bowl; whisk for about 1 minute or until light.
- ☐ Combine melted-chocolate mixture with the egg mixture, scraping bowl if necessary. Sift together flour, baking powder, and salt; combine with the chocolate mixture, and mix well. Finely chop 2 ounces semisweet chocolate, and add to bowl, mixing until well-incorporated.
- ☐ Let chill for 15 minutes. Form a 6-inch log, and freeze for 3 hours or overnight. Preheat oven to 32
- ☐ Slice into 1/2-inch-thick slices, and place on baking sheet.
- ☐ Bake for 12 minutes. Cool on wire rack, and serve.

Nutrition Facts



Properties

Glycemic Index:23.92, Glycemic Load:3.61, Inflammation Score:-1, Nutrition Score:1.3495652170285%

Nutrients (% of daily need)

Calories: 70.24kcal (3.51%), Fat: 4.08g (6.27%), Saturated Fat: 2.36g (14.73%), Carbohydrates: 7.68g (2.56%), Net Carbohydrates: 7.27g (2.64%), Sugar: 5.91g (6.57%), Cholesterol: 18.94mg (6.31%), Sodium: 73.64mg (3.2%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 6.68mg (2.23%), Protein: 0.91g (1.82%), Manganese: 0.07mg (3.69%), Copper: 0.06mg (3.19%), Selenium: 2.01µg (2.86%), Iron: 0.43mg (2.4%), Magnesium: 9.36mg (2.34%), Phosphorus: 22.62mg (2.26%), Fiber: 0.41g (1.65%), Vitamin A: 80.47IU (1.61%), Vitamin B2: 0.03mg (1.58%), Zinc:

0.18mg (1.23%), Potassium: 36.8mg (1.05%), Folate: 4.08µg (1.02%)