



## Outrageous Double Chocolate-White Chocolate Chunk Cookies

READY IN



85 min.

SERVINGS



24

CALORIES



391 kcal

DESSERT

### Ingredients

- 24 oz semi chocolate chips (4 cups)
- 6 oz chocolate white
- 1 cup butter room temperature (2 sticks)
- 1 cup brown sugar packed
- 1 teaspoon vanilla
- 2 large eggs
- 2.5 cups flour all-purpose
- 1.5 teaspoons baking soda

- 0.5 teaspoon salt
- 1 cup walnut halves

## Equipment

- bowl
- baking sheet
- sauce pan
- oven
- knife
- wire rack
- hand mixer
- wooden spoon
- spatula
- measuring cup

## Directions

- Heat the oven to 350°F. In a 1-quart saucepan, heat 1 1/2 cups of the chocolate chips over low heat, stirring constantly, until melted. Cool to room temperature, about 15 minutes, but do not allow chocolate to become firm. Meanwhile, cut the white chocolate baking bars into 1/4- to 1/2-inch chunks; set aside.
- In a large bowl, beat the butter, brown sugar and vanilla with an electric mixer on medium speed until light and fluffy. Beat in the eggs and melted chocolate until light and fluffy. With a wooden spoon, stir in the flour, baking soda and salt. Stir in the remaining 2 1/2 cups chocolate chips, the white chocolate chunks and pecan halves.
- For each cookie, spoon dough into a 1/4-cup dry-ingredient measuring cup and level off with a knife. On an ungreased cookie sheet, drop the dough about 2 inches apart.
- Bake 12 to 14 minutes or until set (centers will appear soft and moist). Cool on cookie sheet 2 minutes, then remove from cookie sheet to a cooling rack, using a turner. Cool cookie sheets between batches.

## Nutrition Facts



■ PROTEIN 4.92% ■ FAT 55.76% ■ CARBS 39.32%

## Properties

Glycemic Index:6.88, Glycemic Load:10.18, Inflammation Score:-5, Nutrition Score:8.4934782858776%

## Flavonoids

Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg

## Nutrients (% of daily need)

Calories: 390.9kcal (19.55%), Fat: 24.45g (37.62%), Saturated Fat: 9.65g (60.31%), Carbohydrates: 38.79g (12.93%), Net Carbohydrates: 35.83g (13.03%), Sugar: 23.68g (26.31%), Cholesterol: 18.69mg (6.23%), Sodium: 224.11mg (9.74%), Alcohol: 0.06g (100%), Alcohol %: 0.09% (100%), Caffeine: 24.38mg (8.13%), Protein: 4.86g (9.72%), Manganese: 0.64mg (31.95%), Copper: 0.46mg (23.09%), Magnesium: 62.94mg (15.74%), Iron: 2.69mg (14.96%), Phosphorus: 127.91mg (12.79%), Selenium: 8.74µg (12.49%), Fiber: 2.96g (11.84%), Vitamin B1: 0.14mg (9%), Folate: 31.25µg (7.81%), Vitamin A: 378.1IU (7.56%), Vitamin B2: 0.13mg (7.54%), Zinc: 1.1mg (7.35%), Potassium: 238.61mg (6.82%), Vitamin B3: 1.13mg (5.65%), Calcium: 51.24mg (5.12%), Vitamin E: 0.61mg (4.09%), Vitamin B5: 0.3mg (2.97%), Vitamin B6: 0.06mg (2.86%), Vitamin K: 2.87µg (2.73%), Vitamin B12: 0.14µg (2.29%)