



Passover Chocolate Walnut Cookies



Gluten Free



Dairy Free



Low Fod Map

READY IN



60 min.

SERVINGS



48

CALORIES



109 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 8 ounces bittersweet chocolate
- ☐ 1.7 cups chocolate chips
- ☐ 2 eggs
- ☐ 2 tablespoons butter
- ☐ 1.5 tablespoons potato flour
- ☐ 1 teaspoon vanilla extract
- ☐ 2 cups walnuts chopped

☐ 0.7 cup sugar white

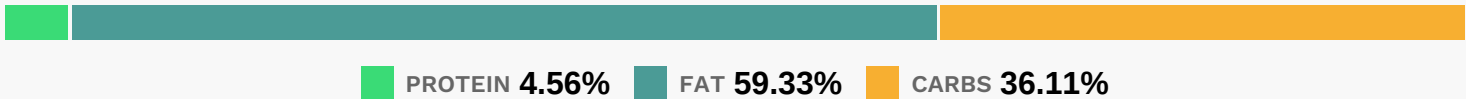
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ double boiler
- ☐ hand mixer
- ☐ spatula

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Grease baking sheets.
- ☐ Melt bittersweet chocolate and margarine together in the top of a double boiler over barely simmering water, stirring frequently and scraping down the sides with a rubber spatula, about 5 minutes.
- ☐ Remove from heat and cool.
- ☐ Combine potato starch and baking powder in a bowl.
- ☐ Beat eggs, sugar, and vanilla extract together in a separate large bowl with an electric mixer on medium speed until light and fluffy, about 5 minutes.
- ☐ Fold the cooled chocolate mixture, potato starch mixture, chocolate chips, and walnuts into egg mixture until just combined.
- ☐ Drop spoonfuls of batter onto the prepared baking sheet.
- ☐ Bake cookies in the preheated oven for 4 minutes, turn baking sheets the opposite way in the oven, and bake until cookies are crisp on the edges, about 6 more minutes.
- ☐ Let cookies cool on sheets for about 5 minutes; transfer to wire racks to finish cooling.

Nutrition Facts



Properties

Glycemic Index:3.79, Glycemic Load:2.01, Inflammation Score:-1, Nutrition Score:2.0895652116641%

Flavonoids

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

Nutrients (% of daily need)

Calories: 109.14kcal (5.46%), Fat: 7.43g (11.43%), Saturated Fat: 2.61g (16.32%), Carbohydrates: 10.17g (3.39%), Net Carbohydrates: 9.45g (3.44%), Sugar: 8.23g (9.15%), Cholesterol: 7.1mg (2.37%), Sodium: 11.06mg (0.48%), Alcohol: 0.03g (100%), Alcohol %: 0.17% (100%), Caffeine: 4.06mg (1.35%), Protein: 1.28g (2.57%), Manganese: 0.23mg (11.53%), Copper: 0.14mg (6.93%), Magnesium: 16.43mg (4.11%), Phosphorus: 33.8mg (3.38%), Fiber: 0.72g (2.88%), Iron: 0.48mg (2.67%), Potassium: 71.61mg (2.05%), Zinc: 0.3mg (2.01%), Selenium: 1.22µg (1.74%), Vitamin B6: 0.03mg (1.64%), Calcium: 14.8mg (1.48%), Folate: 5.71µg (1.43%), Vitamin B1: 0.02mg (1.3%), Vitamin B2: 0.02mg (1.12%)