

## Soft Chocolate Cookies

READY IN



85 min.

SERVINGS



36

CALORIES



153 kcal

DESSERT

### Ingredients

- 1 teaspoon baking soda
- 1 cup butter softened
- 0.5 cup cocoa powder
- 0.3 cup powdered sugar
- 2 eggs
- 2 cups flour all-purpose
- 1 cup brown sugar light
- 0.5 teaspoon salt
- 1 cup bittersweet chocolate

- 2 teaspoons vanilla extract
- 1 cup granulated sugar white

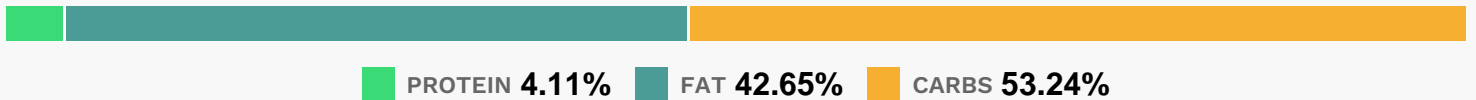
## Equipment

- bowl
- baking sheet
- oven
- hand mixer

## Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Beat butter, white sugar, and brown sugar with an electric mixer in a large bowl until smooth. Beat in one egg until completely incorporated; beat in last egg along with vanilla extract.
- Combine flour, cocoa, baking soda, and salt in a bowl. Stir flour mixture into butter mixture until just incorporated. Drop spoonfuls of dough 2 inches apart onto ungreased baking sheets.
- Bake in preheated oven until edges of cookies are firm, 10 to 12 minutes.
- Remove to wire racks and dust warm cookies with confectioners' sugar.

## Nutrition Facts



## Properties

Glycemic Index:5.42, Glycemic Load:7.71, Inflammation Score:-2, Nutrition Score:2.7495652216932%

## Flavonoids

Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

## Nutrients (% of daily need)

Calories: 153.35kcal (7.67%), Fat: 7.46g (11.47%), Saturated Fat: 4.5g (28.1%), Carbohydrates: 20.95g (6.98%), Net Carbohydrates: 19.93g (7.25%), Sugar: 14.15g (15.72%), Cholesterol: 22.94mg (7.65%), Sodium: 109.39mg (4.76%), Alcohol: 0.08g (100%), Alcohol %: 0.28% (100%), Caffeine: 6.93mg (2.31%), Protein: 1.62g (3.24%), Manganese:

0.16mg (8.15%), Copper: 0.12mg (6.06%), Selenium: 3.86µg (5.51%), Iron: 0.89mg (4.93%), Magnesium: 17.04mg (4.26%), Fiber: 1.02g (4.07%), Vitamin B1: 0.06mg (3.89%), Folate: 14.49µg (3.62%), Phosphorus: 35.52mg (3.55%), Vitamin A: 173.21IU (3.46%), Vitamin B2: 0.05mg (3.19%), Vitamin B3: 0.49mg (2.44%), Zinc: 0.3mg (1.99%), Potassium: 66.63mg (1.9%), Vitamin E: 0.21mg (1.37%), Calcium: 13.65mg (1.36%), Vitamin B5: 0.1mg (1.01%)