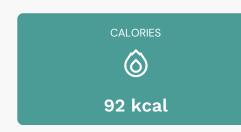


Toasted Coconut Chocolate Chunk Cookies

Vegetarian

READY IN SERVING

45 min. 25



DESSERT

Ingredients

O.5 teaspoon double-acting baking powder
O.3 teaspoon baking soda
O.8 cup brown sugar packed
2 ounces chocolate dark 70% chopped (cacao)
1 large eggs
1 cup flour all-purpose
O.1 teaspoon salt
1 cup coconut or sweetened flaked

	0.3 cup butter unsalted softened
	1 teaspoon vanilla extract
	<u>-</u>
Εq	uipment
	bowl
	frying pan
	baking sheet
	oven
	knife
	whisk
	blender
	baking pan
	measuring cup
Di	rections
	Preheat oven to 35
	Arrange coconut in a single layer in a small baking pan.
	Bake at 350 for 7 minutes or until lightly toasted, stirring once. Set aside to cool.
	Weigh or lightly spoon flour into a dry measuring cup; level with a knife.
	Combine flour, baking powder, baking soda, and salt in a medium bowl; stir with a whisk until blended.
	Place sugar and butter in a large bowl; beat with a mixer at medium speed until well blended Beat in vanilla and egg.
	Add flour mixture, beating at low speed just until combined. Stir in toasted coconut and chocolate.
	Drop by level tablespoons 2 inches apart onto baking sheets coated with cooking spray.
	Bake at 350 for 10 minutes or until bottoms of cookies just begin to brown.
	Remove from pan, and cool completely on wire racks.

Nutrition Facts

Properties

Glycemic Index:7.6, Glycemic Load:2.96, Inflammation Score:-1, Nutrition Score:1.8265217309413%

Nutrients (% of daily need)

Calories: 91.99kcal (4.6%), Fat: 4g (6.15%), Saturated Fat: 2.69g (16.81%), Carbohydrates: 13.15g (4.38%), Net Carbohydrates: 12.43g (4.52%), Sugar: 8.24g (9.16%), Cholesterol: 12.39mg (4.13%), Sodium: 46.25mg (2.01%), Alcohol: 0.05g (100%), Alcohol %: 0.32% (100%), Protein: 1.08g (2.16%), Manganese: 0.12mg (5.81%), Selenium: 3.11µg (4.45%), Iron: 0.64mg (3.58%), Copper: 0.06mg (3.12%), Fiber: 0.72g (2.88%), Vitamin B1: 0.04mg (2.76%), Folate: 10.33µg (2.58%), Phosphorus: 22.32mg (2.23%), Magnesium: 8.93mg (2.23%), Vitamin B2: 0.04mg (2.18%), Vitamin B3: 0.35mg (1.77%), Calcium: 14.65mg (1.46%), Vitamin A: 68.41IU (1.37%), Potassium: 46.18mg (1.32%), Zinc: 0.16mg (1.09%)