



Toasted Coconut Chocolate Chunk Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



25

CALORIES



92 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 0.8 cup brown sugar packed
- ☐ 2 ounces chocolate dark 70% chopped (cacao)
- ☐ 1 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.1 teaspoon salt
- ☐ 1 cup coconut or sweetened flaked

- ☐ 0.3 cup butter unsalted softened
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ baking pan
- ☐ measuring cup

Directions

- ☐ 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



 PROTEIN **4.64%**  FAT **38.74%**  CARBS **56.62%**

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%)