



## Triple Chocolate Whoppers

READY IN



45 min.

SERVINGS



10

CALORIES



576 kcal

SIDE DISH

### Ingredients

- 6 ounces baker's chocolate such as valrhona or callebaut, chopped into large chunks
- 2 teaspoons double-acting baking powder
- 0.8 cup brown sugar
- 0.8 cup brown sugar
- 2 oz baker's chocolate unsweetened chopped
- 2 eggs
- 1 teaspoon espresso powder instant
- 0.5 cup pecans chopped
- 0.5 teaspoon sea salt

- 1 cup semi chocolate chips
- 0.5 cup unbleached flour all-purpose
- 0.5 cup butter unsalted cold cut into ½ inch cubes (1 stick)
- 1 teaspoon vanilla extract pure
- 1 cup walnut pieces coarsely chopped

## Equipment

- bowl
- frying pan
- baking sheet
- oven
- double boiler
- hand mixer
- wax paper
- ice cream scoop

## Directions

- Preheat the oven to 325 degrees F (163 degrees C). Lightly grease 2 baking sheets. Set aside.
- Combine semisweet chocolate, unsweetened chocolate chunks, and butter in a double boiler. Melt the chocolate over low heat until just melted, stirring occasionally. Be careful, not to burn the chocolate.
- Remove immediately. Stir to blend the butter and chocolate off the heat, and set aside.
- Combine the eggs, espresso powder, and vanilla extract in a large bowl and cream together using an electric mixer.
- Add the brown sugar and mix until creamy. In a separate bowl, sift together the flour, baking powder, and sea salt. Set aside.
- Add the melted chocolate and butter to the egg mixture and blend together using an electric mixture. Then add the flour mixture and stir by hand just until the dry ingredients are moist.

- Add the chopped nuts and the chocolate chips to the chocolate and flour mixture folding them in gently. Note: The dough will be relatively soft. Drop by large tablespoonfuls onto the greased baking sheets at least 3 inches apart. If you want your cookies to look uniform in size then use a 2 oz. cookie or ice cream scoop.
- Bake immediately to prevent the chocolate from hardening for 10 to 12 minutes. Rotate the pan halfway through the baking time. The cookies will still be very soft and sticky inside, but do not overcook the cookies or they will be crispy, rather than chewy. Cool for 10 minutes on the baking sheets before gently removing the whoppers to a baking rack to cool completely. Store the cookies in an airtight container separating the layers with wax paper. Makes about 1 dozen 3-inch cookies

## Nutrition Facts

■ PROTEIN **5.35%**
■ FAT **58.64%**
■ CARBS **36.01%**

### Properties

Glycemic Index:18.9, Glycemic Load:3.33, Inflammation Score:-7, Nutrition Score:17.179565217391%

### Flavonoids

Cyanidin: 0.9mg, Cyanidin: 0.9mg, Cyanidin: 0.9mg, Cyanidin: 0.9mg Delphinidin: 0.4mg, Delphinidin: 0.4mg, Delphinidin: 0.4mg, Delphinidin: 0.4mg Catechin: 14.98mg, Catechin: 14.98mg, Catechin: 14.98mg, Catechin: 14.98mg Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg Epicatechin: 32.21mg, Epicatechin: 32.21mg, Epicatechin: 32.21mg, Epicatechin: 32.21mg Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg

### Taste

Sweetness: 100%, Saltiness: 10.3%, Sourness: 2.65%, Bitterness: 7.89%, Savoriness: 8.65%, Fattiness: 89.95%, Spiciness: 0%

### Nutrients (% of daily need)

Calories: 575.88kcal (28.79%), Fat: 40.46g (62.25%), Saturated Fat: 18.48g (115.49%), Carbohydrates: 55.89g (18.63%), Net Carbohydrates: 49.22g (17.9%), Sugar: 39.46g (43.84%), Cholesterol: 58.22mg (19.41%), Sodium: 231.73mg (10.08%), Caffeine: 36.76mg (12.25%), Protein: 8.31g (16.62%), Manganese: 1.9mg (95.24%), Copper: 1.24mg (62.25%), Magnesium: 137.33mg (34.33%), Iron: 6.1mg (33.91%), Fiber: 6.66g (26.65%), Phosphorus: 238.48mg (23.85%), Zinc: 3.46mg (23.05%), Selenium: 9.84µg (14.05%), Calcium: 132.59mg (13.26%), Potassium: 433.57mg (12.39%), Vitamin B1: 0.12mg (8.27%), Vitamin A: 345.67IU (6.91%), Folate: 25.88µg (6.47%), Vitamin B2: 0.1mg (6.14%), Vitamin B6: 0.12mg (5.89%), Vitamin E: 0.74mg (4.91%), Vitamin K: 4.84µg (4.61%), Vitamin B5: 0.42mg (4.24%), Vitamin B3: 0.79mg (3.97%), Vitamin D: 0.35µg (2.31%), Vitamin B12: 0.13µg (2.17%)