



Ultimate Double Chocolate Cookies

READY IN



100 min.

SERVINGS



42

CALORIES



156 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 1.5 cups brown sugar packed
- 0.5 cup dutch process cocoa powder
- 4 eggs
- 2 cups flour all-purpose
- 2 teaspoons coffee granules instant
- 1 teaspoon salt
- 1 pound bittersweet chocolate chopped
- 10 tablespoons butter unsalted

- 2 teaspoons vanilla extract
- 0.5 cup sugar white

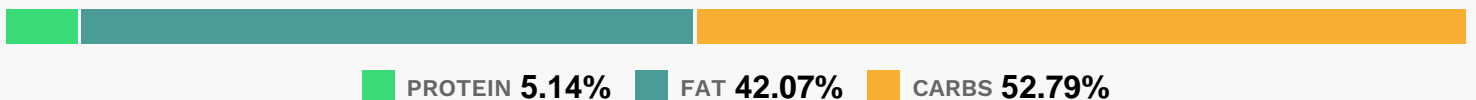
Equipment

- bowl
- baking sheet
- baking paper
- oven
- double boiler
- wooden spoon
- microwave

Directions

- Melt chocolate over a double boiler or in the microwave, stirring occasionally until smooth. Sift together flour, cocoa, baking powder, and salt; set aside.
- In a medium bowl, cream butter with white sugar and brown sugar until smooth. Beat in eggs one at a time, then stir in coffee crystals and vanilla until well blended. Stir in melted chocolate. Using a wooden spoon, stir in the dry ingredients just until everything comes together. Cover, and let stand for 35 minutes so the chocolate can set up.
- Preheat the oven to 350 degrees F (175 degrees C). Line two cookie sheets with parchment paper.
- Roll dough into walnut sized balls, or drop by rounded tablespoonfuls onto the prepared cookie sheets, leaving 2 inches between cookies.
- Bake for 8 to 10 minutes in the preheated oven. Cookies will be set, but the centers will still be very soft because of the chocolate. Allow cookies to cool on the baking sheets for 10 minutes before transferring to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:5.64, Glycemic Load:5, Inflammation Score:-2, Nutrition Score:3.6004347645718%

Flavonoids

Catechin: 0.66mg, Catechin: 0.66mg, Catechin: 0.66mg, Catechin: 0.66mg Epicatechin: 2.01mg, Epicatechin: 2.01mg, Epicatechin: 2.01mg, Epicatechin: 2.01mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

Nutrients (% of daily need)

Calories: 156.27kcal (7.81%), Fat: 7.45g (11.46%), Saturated Fat: 4.31g (26.97%), Carbohydrates: 21.02g (7.01%), Net Carbohydrates: 19.62g (7.13%), Sugar: 14.04g (15.6%), Cholesterol: 23.4mg (7.8%), Sodium: 85.55mg (3.72%), Alcohol: 0.07g (100%), Alcohol %: 0.23% (100%), Caffeine: 13.14mg (4.38%), Protein: 2.05g (4.1%), Manganese: 0.23mg (11.54%), Copper: 0.19mg (9.49%), Iron: 1.26mg (6.98%), Magnesium: 26.93mg (6.73%), Selenium: 4.51µg (6.44%), Fiber: 1.4g (5.62%), Phosphorus: 55.76mg (5.58%), Vitamin B1: 0.05mg (3.52%), Vitamin B2: 0.06mg (3.42%), Folate: 13.37µg (3.34%), Zinc: 0.46mg (3.05%), Calcium: 29.91mg (2.99%), Potassium: 102.26mg (2.92%), Vitamin B3: 0.49mg (2.46%), Vitamin A: 111.33IU (2.23%), Vitamin B5: 0.14mg (1.39%), Vitamin E: 0.19mg (1.26%), Vitamin B12: 0.06µg (1.04%), Vitamin K: 1.07µg (1.02%)