

Very Chocolate Cookies

 Dairy Free

READY IN



20 min.

SERVINGS



18

CALORIES



378 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 2 eggs
- 2 cups flour all-purpose
- 1.3 cups butter softened
- 0.5 teaspoon salt
- 2 cups semi-sweet chocolate chips
- 0.8 cup cocoa powder unsweetened
- 2 teaspoons vanilla extract

2 cups sugar white

Equipment

bowl

baking sheet

oven

wire rack

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter and sugar. Beat in the eggs one at a time, then stir in the vanilla.

Combine the flour, cocoa, baking soda and salt, gradually stir into the creamed mixture. Fold in chocolate chips. Drop by rounded spoonfuls onto unprepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Do not overbake. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Nutrition Facts



PROTEIN 4.2% **FAT 49.29%** **CARBS 46.51%**

Properties

Glycemic Index:8.06, Glycemic Load:23.18, Inflammation Score:-6, Nutrition Score:7.5695652718777%

Flavonoids

Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg

Nutrients (% of daily need)

Calories: 378.48kcal (18.92%), Fat: 21.3g (32.77%), Saturated Fat: 7.38g (46.13%), Carbohydrates: 45.23g (15.08%), Net Carbohydrates: 41.98g (15.26%), Sugar: 29.49g (32.77%), Cholesterol: 19.35mg (6.45%), Sodium: 284.23mg (12.36%), Alcohol: 0.15g (100%), Alcohol %: 0.24% (100%), Caffeine: 24.96mg (8.32%), Protein: 4.09g (8.17%), Manganese: 0.49mg (24.67%), Copper: 0.4mg (20.2%), Magnesium: 56.27mg (14.07%), Iron: 2.47mg (13.72%), Fiber: 3.26g (13.03%), Selenium: 8.49µg (12.13%), Vitamin A: 600IU (12%), Phosphorus: 105.19mg (10.52%), Vitamin B1:

0.12mg (8.11%), Folate: 29.02µg (7.25%), Vitamin B2: 0.12mg (7.03%), Zinc: 0.92mg (6.15%), Potassium: 194.06mg (5.54%), Vitamin B3: 1.07mg (5.35%), Vitamin E: 0.67mg (4.44%), Calcium: 26.5mg (2.65%), Vitamin B5: 0.22mg (2.17%), Vitamin B12: 0.09µg (1.57%), Vitamin K: 1.55µg (1.47%), Vitamin B6: 0.03mg (1.34%)