



## White Chocolate, Chocolate Cookies

READY IN



35 min.

SERVINGS



36

CALORIES



170 kcal

DESSERT

### Ingredients

- 2 teaspoons baking soda
- 0.8 cup brown sugar packed
- 2 eggs
- 1.8 cups flour all-purpose
- 1 cup butter unsalted
- 1.3 cups cocoa powder unsweetened
- 2 cups chocolate chips white
- 1 cup sugar white

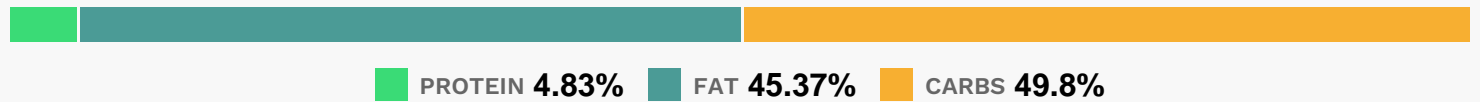
## Equipment

- bowl
- baking sheet
- oven
- wire rack

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- In a large bowl, cream together the butter, brown sugar and white sugar until light and fluffy.
- Add the eggs one at a time, beating well with each addition.
- Combine the cocoa, flour, and baking soda, gradually stir into the creamed mixture. Finally, fold in white chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.
- Bake for 8 to 10 minutes in the preheated oven, until puffy but still soft. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:5.97, Glycemic Load:11.36, Inflammation Score:-2, Nutrition Score:3.2139130518164%

## Flavonoids

Catechin: 1.94mg, Catechin: 1.94mg, Catechin: 1.94mg, Catechin: 1.94mg Epicatechin: 5.87mg, Epicatechin: 5.87mg, Epicatechin: 5.87mg, Epicatechin: 5.87mg Quercetin: 0.3mg, Quercetin: 0.3mg, Quercetin: 0.3mg, Quercetin: 0.3mg

## Nutrients (% of daily need)

Calories: 170.34kcal (8.52%), Fat: 9.04g (13.91%), Saturated Fat: 5.51g (34.41%), Carbohydrates: 22.34g (7.45%), Net Carbohydrates: 21.05g (7.65%), Sugar: 15.97g (17.75%), Cholesterol: 24.75mg (8.25%), Sodium: 76.05mg (3.31%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.87mg (2.29%), Protein: 2.17g (4.33%), Manganese: 0.16mg (8.05%), Copper: 0.13mg (6.66%), Selenium: 3.84µg (5.48%), Phosphorus: 52.62mg (5.26%), Fiber: 1.29g (5.16%), Vitamin B2: 0.08mg (4.69%), Magnesium: 18.27mg (4.57%), Iron: 0.8mg (4.45%), Vitamin B1: 0.06mg (3.84%), Folate: 14.16µg (3.54%), Vitamin A: 173.78IU (3.48%), Calcium: 31.38mg (3.14%), Potassium: 91.58mg (2.62%),

Vitamin B3: 0.51mg (2.54%), Zinc: 0.36mg (2.39%), Vitamin E: 0.27mg (1.83%), Vitamin B12: 0.09µg (1.47%), Vitamin B5: 0.15mg (1.45%), Vitamin K: 1.45µg (1.38%)