



White Chocolate Mocha Cookies

READY IN



25 min.

SERVINGS



48

CALORIES



59 kcal

DESSERT

Ingredients

- 2 cups flour
- 1 teaspoon baking soda
- 0.5 cup cocoa powder
- 3 eggs at room temperature
- 2 tablespoons espresso powder instant
- 0.3 teaspoon salt
- 0.5 cup bittersweet chocolate
- 0.5 cup sugar
- 2 tablespoons butter unsalted melted

- 1 teaspoon vanilla extract
- 0.5 cup chocolate chips white

Equipment

- baking sheet
- oven
- measuring cup

Directions

- Preheat oven to 350. Cream butter, sugar, eggs and vanilla until fluffy.
- Add flour, cocoa powder, coffee powder, baking soda, and salt and mix until combined. Fold in chocolate chips.
- Roll dough into balls; coat with sugar (optional), and set on baking sheet or Silpat.
- Bake at 350 for 8-10 minutes. If your cookies are too rounded, immediately after taking the cookies out of the oven, press down on the cookies lightly with a measuring cup or the bottom of a cup.

Nutrition Facts



PROTEIN 8.68% **FAT 32.98%** **CARBS 58.34%**

Properties

Glycemic Index:4.48, Glycemic Load:5.1, Inflammation Score:-1, Nutrition Score:1.8013043478261%

Flavonoids

Catechin: 0.58mg, Catechin: 0.58mg, Catechin: 0.58mg, Catechin: 0.58mg Epicatechin: 1.76mg, Epicatechin: 1.76mg, Epicatechin: 1.76mg, Epicatechin: 1.76mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Taste

Sweetness: 100%, Saltiness: 25.35%, Sourness: 4.94%, Bitterness: 3.98%, Savoriness: 15.02%, Fattiness: 74.06%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 58.77kcal (2.94%), Fat: 2.22g (3.41%), Saturated Fat: 1.23g (7.7%), Carbohydrates: 8.82g (2.94%), Net Carbohydrates: 8.2g (2.98%), Sugar: 3.91g (4.34%), Cholesterol: 11.99mg (4%), Sodium: 41.15mg (1.79%), Caffeine: 10.17mg (3.39%), Protein: 1.31g (2.62%), Manganese: 0.1mg (4.94%), Selenium: 3.02µg (4.31%), Copper: 0.07mg (3.4%), Iron: 0.54mg (3.03%), Vitamin B1: 0.04mg (2.97%), Folate: 11.26µg (2.81%), Vitamin B2: 0.05mg (2.79%), Phosphorus: 26.46mg (2.65%), Magnesium: 10.08mg (2.52%), Fiber: 0.62g (2.49%), Vitamin B3: 0.42mg (2.09%), Potassium: 46.37mg (1.32%), Zinc: 0.2mg (1.31%)