

Mexican Hot Chocolate Cookies

Recipe group
Baked Goods

Additional name
Baking & Pastry

Diet factors
VG, NF

Portions Portion size
12 1.52 oz

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
1	1/3 cup	0 lb 2.53 oz	0%	0 lb 2.53 oz	Oil, Canola	To a stand mixer with a paddle attachment, add all ingredients in step 1. Mix until combined.
	2/3 cup	0 lb 4.76 oz	0%	0 lb 4.76 oz	Sugar, White, granulated	
	1/4 cup	0 lb 2.00 oz	0%	0 lb 2.00 oz	Non-Dairy Milk, Soy , unsweetened	
	1 tsp	0 lb 0.15 oz	0%	0 lb 0.15 oz	Extract, Vanilla	



Combine step 1 ingredients

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
2	1 cup	0 lb 4.60 oz	0%	0 lb 4.60 oz	Flour, All-Purpose	In a large mixing bowl, sift together all ingredients in step 2. Add to stand mixer and mix until fully combined. Scrape down sides of bowl as needed.
	1/3 cup	0 lb 0.96 oz	0%	0 lb 0.96 oz	Cocoa Powder, unsweetened, sifted	
	1/2 tsp	0 lb 0.04 oz	0%	0 lb 0.04 oz	Cinnamon, ground	
	1/4 tsp	0 lb 0.02 oz	0%	0 lb 0.02 oz	Salt, Kosher	
	1/4 tsp	0 lb 0.04 oz	0%	0 lb 0.04 oz	Baking Soda	
	~ 1/8 tsp	0 lb 0.01 oz	0%	0 lb 0.01 oz	Pepper, Cayenne, ground	



Mix dry ingredients



Mix ingredients until combined

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
3	1/2 cup	0 lb 3.00 oz	0%	0 lb 3.00 oz	Vegan Chocolate Chips, 1M count	Preheat oven to 350°F. Using a #24 red scoop, portion cookies onto a lined sheet tray spaced 1" apart. Bake for 6 minutes and remove from oven. Using back of a spoon, make a small indent in middle and add 1 teaspoon chocolate chips. Return to oven and bake for 6 more minutes. Sprinkle cookies with pinch of salt and cool 2-3 minutes before transferring to cooling rack.
	1 tsp	0 lb 0.10 oz	0%	0 lb 0.10 oz	Salt, Kosher flaked salt	



Portion cookies



Add chocolate chips after 5 minutes of baking

RECIPE IMAGES



Mexican Hot Chocolate Cookies

ALLERGENS

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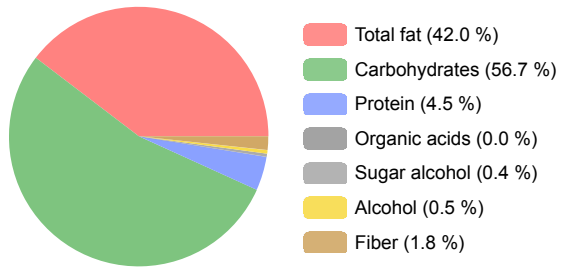
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NUTRITION INFORMATION

per portion

			Calories	RDI	Minerals	RDI				
Energy nutritives		RDI	186.81 kcal	9 %	Salt	0.35 g				
		% of energy	781.62 kJ		Salt	0.82 %	Vitamins	RDI		
Total fat	8.86 g	11 %			Sodium	146.18 mg	6 %	Vitamin A	0.80 µg	0 %
Saturated	1.98 g	10 %			Phosphorus	43.10 mg	3 %	Vitamin D	0.19 µg	1 %
Monounsaturated	4.58 g				Potassium	112.27 mg	2 %	Thiamine	0.02 mg	2 %
					Iron	1.03 mg	6 %	Riboflavin	0.02 mg	2 %
Polyunsaturated	1.82 g				Calcium	26.29 mg	2 %	Niacin	0.24 mg	2 %
Trans fatty acids	0.03 g				Zinc	0.38 mg	3 %	Vitamin B6	0.01 mg	1 %
Cholesterol	0.57 mg	0 %			Magnesium	24.17 mg	6 %	Vitamin B12	0.02 µg	1 %
Linolenic acid	1.26 g				Iodine	0.00 µg	0 %	Folate	0.00 µg	0 %
Alpha-linolenic acid	553.10 mg				Selenium	4.29 µg	8 %	Vitamin C	0.03 mg	0 %
Total Carbohydrate	26.07 g	9 %			Copper	0.18 mg	20 %	Vitamin E	1.10 mg	7 %
								Vitamin K	4.99 µg	4 %
Sugars total	14.73 g	29 %						Others		
Added sugar	0.00 g	0 %						Water	1.64 g	
Lactose	0.12 g									
Fiber	1.78 g	6 %								
Organic acids	0.00 g									
Sugar alcohol	0.33 g									
Starch	0.00 g									
Protein	2.06 g	4 %								
Alcohol	0.12 g									

PERCENTAGE OF ENERGY



CO2



Comparable CO2 emissions for equal sized portions.

The carbon footprint calculator is based on emission factors per kilogram calculated for individual ingredients. The calculator does not take into account emissions from food preparation.