



# Chocolate Coffee Cookies

15'  
Hands on

4 hours'  
Hands off

10'  
Cook Time

30  
Portion(s)

1  
Difficulty



## Method

- Whisk together the cocoa powder, sugar and sunflower oil. Use a hand whisk and beat until the cocoa powder dissolves.
- Add the eggs, one at a time, whisking continuously.
- Add all of the remaining ingredients. Mix until everything is completely combined and the mixture starts to thicken and come together.
- Cover the bowl with plastic wrap. Refrigerate for 4 hours.
- Preheat oven to 180\* C (350\* F) Fan.
- Mold the mixture into walnut sized balls. Dust a large amount of icing sugar into a baking pan. Shake the [baking pan](#) so that the icing sugar covers the balls of dough completely.
- Line two 35x40 cm baking pans with parchment paper.
- Place cookie dough onto baking sheets and bake for 10 minutes.

## Ingredients

- 100 g cocoa powder
- 300 g granulated sugar
- 150 g sunflower oil
- 4 eggs
- 1/2 teaspoon(s) vanilla powder
- 300 all-purpose flour
- 2 teaspoon(s) baking powder
- 1 pinch salt
- 1 teaspoon(s) coffee, espresso
- icing sugar, for dusting

## Διατροφικός πίνακας

Nutrition information per 100 gr.

395 Calories (kcal)	17.9 Total Fat (g)	3.5 Saturated Fat (g)	49.0 Total Carbs (g)
20%	26%	17%	19%
28.1 Sugars (g)	7.1 Protein (g)	4.2 Fibre (g)	0.36 Sodium (g)
31%	14%	17%	6%