



## Adam's Dirt Cookies

READY IN



90 min.

SERVINGS



48

CALORIES



99 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup brown sugar packed
- ☐ 1 cup butter softened
- ☐ 1.5 cups chocolate sandwich cookie crumbs
- ☐ 2 eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 1 teaspoon salt
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup sugar white

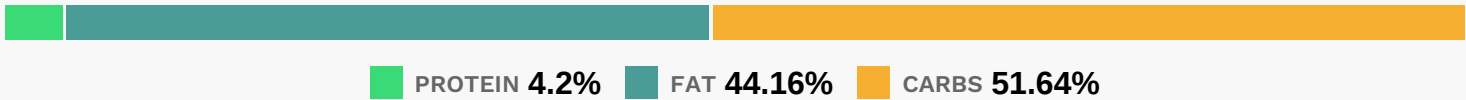
# Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

# Directions

- ☐ Sift together the flour, baking soda, and salt. Set aside. In a medium bowl, cream the white sugar, brown sugar, and the butter together until smooth. Stir in the eggs and vanilla.
- ☐ Add the flour mixture, and stir until just combined. Stir the crushed cookies into the dough. Cover, and chill the dough for 1/2 hour.
- ☐ Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.
- ☐ Drop dough by rounded spoonfuls onto prepared cookie sheets.
- ☐ Bake for 10 to 11 minutes in the preheated oven.
- ☐ Remove to cool on wire racks.

# Nutrition Facts



# Properties

Glycemic Index:5.4, Glycemic Load:7.39, Inflammation Score:-1, Nutrition Score:1.4452173755221%

# Nutrients (% of daily need)

Calories: 98.91kcal (4.95%), Fat: 4.9g (7.54%), Saturated Fat: 2.75g (17.19%), Carbohydrates: 12.89g (4.3%), Net Carbohydrates: 12.69g (4.61%), Sugar: 7.09g (7.88%), Cholesterol: 16.99mg (5.66%), Sodium: 116.1mg (5.05%), Alcohol: 0.03g (100%), Alcohol %: 0.16% (100%), Protein: 1.05g (2.09%), Selenium: 2.84µg (4.06%), Vitamin B1: 0.06mg (3.87%), Folate: 14.28µg (3.57%), Vitamin B2: 0.05mg (2.92%), Manganese: 0.06mg (2.79%), Vitamin A: 130.77IU (2.62%), Iron: 0.42mg (2.32%), Vitamin B3: 0.45mg (2.27%), Vitamin E: 0.21mg (1.39%), Phosphorus: 13.25mg (1.33%)