



Angel Chocolate Chip Cookies

READY IN



25 min.

SERVINGS



48

CALORIES



182 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 2 teaspoons baking soda
- ☐ 2 teaspoons cream of tartar
- ☐ 4 eggs
- ☐ 6 cups flour all-purpose
- ☐ 2 cups milk
- ☐ 2 cups semi chocolate chips
- ☐ 1 cup shortening
- ☐ 2 teaspoons vanilla extract

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2 cups sugar white

Equipment

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baking sheet

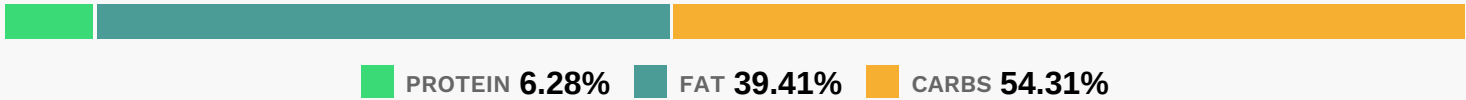
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oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C)
- ☐ Blend the shortening, sugar, eggs and vanilla until light and fluffy.
- ☐ Combine the flour, baking powder, baking soda, and cream of tartar.
- ☐ Add the flour mixture alternately with the milk to the shortening mixture. Fold in the chocolate chips. Drop by teaspoonfuls onto lightly greased cookie sheets.
- ☐ Bake at 350 degrees F (175 degrees C) for 10 minutes or until barely light brown at the edges.

Nutrition Facts



Properties

Glycemic Index:5.73, Glycemic Load:14.67, Inflammation Score:-2, Nutrition Score:4.2334782999495%

Nutrients (% of daily need)

Calories: 182.37kcal (9.12%), Fat: 8g (12.3%), Saturated Fat: 3.05g (19.05%), Carbohydrates: 24.8g (8.27%), Net Carbohydrates: 23.78g (8.65%), Sugar: 11.64g (12.93%), Cholesterol: 15.31mg (5.1%), Sodium: 73.73mg (3.21%), Alcohol: 0.06g (100%), Alcohol %: 0.14% (100%), Caffeine: 6.45mg (2.15%), Protein: 2.87g (5.74%), Manganese: 0.21mg (10.42%), Selenium: 7.3µg (10.42%), Vitamin B1: 0.13mg (8.87%), Folate: 30.32µg (7.58%), Iron: 1.29mg (7.19%), Vitamin B2: 0.11mg (6.67%), Copper: 0.12mg (5.99%), Phosphorus: 57.57mg (5.76%), Vitamin B3: 1mg (5%), Magnesium: 18.36mg (4.59%), Fiber: 1.02g (4.09%), Calcium: 31.5mg (3.15%), Potassium: 100.63mg (2.88%), Vitamin K: 2.9µg (2.76%), Zinc: 0.4mg (2.66%), Vitamin E: 0.36mg (2.39%), Vitamin B5: 0.21mg (2.14%), Vitamin B12: 0.1µg (1.68%), Vitamin D: 0.19µg (1.23%), Vitamin B6: 0.02mg (1.1%)