



Best Chocolate Chip Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



36

CALORIES



81 kcal

DESSERT

Ingredients

- 0.5 cup brown sugar packed
- 2 cups master cookie mix
- 1 eggs
- 1 cup semi-sweet chocolate chips
- 1 teaspoon vanilla extract
- 0.5 cup walnuts chopped

Equipment

- baking sheet

oven

hand mixer

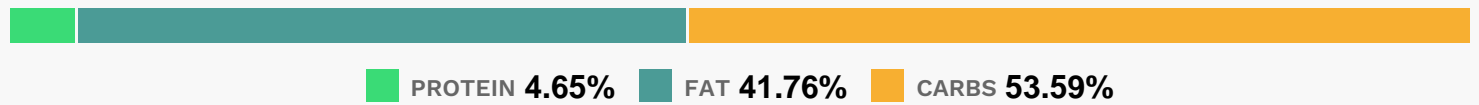
Directions

Beat cookie mix, brown sugar, egg, and vanilla at medium speed with an electric mixer until combined; stir in chocolate chips and nuts.

Drop by rounded teaspoonfuls onto greased baking sheets.

Bake at 375 for 12 to 15 minutes or until golden; cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:0.56, Glycemic Load:0.02, Inflammation Score:-1, Nutrition Score:1.310434765061%

Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg

Nutrients (% of daily need)

Calories: 81.45kcal (4.07%), Fat: 3.76g (5.79%), Saturated Fat: 1.31g (8.18%), Carbohydrates: 10.86g (3.62%), Net Carbohydrates: 10.2g (3.71%), Sugar: 7.95g (8.83%), Cholesterol: 4.84mg (1.61%), Sodium: 10.12mg (0.44%), Alcohol: 0.04g (100%), Alcohol %: 0.28% (100%), Caffeine: 4.18mg (1.39%), Protein: 0.94g (1.89%), Manganese: 0.12mg (6.12%), Copper: 0.09mg (4.45%), Magnesium: 11.56mg (2.89%), Fiber: 0.67g (2.67%), Iron: 0.42mg (2.34%), Phosphorus: 20.81mg (2.08%), Zinc: 0.2mg (1.31%), Selenium: 0.9µg (1.29%), Potassium: 43.64mg (1.25%)