



Bisquick® Chocolate Chip Cookies

 Popular  Low Fod Map

READY IN



35 min.

SERVINGS



24

CALORIES



156 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 1 cup brown sugar packed
- ☐ 1 teaspoon vanilla
- ☐ 1 eggs
- ☐ 2 cups baking mix bisquick heart smart®
- ☐ 6 oz semi chocolate chips

Equipment

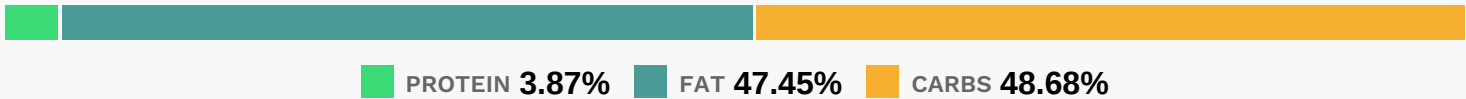
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°F. In large bowl, beat butter and brown sugar with electric mixer on medium speed until light and fluffy. Beat in vanilla and egg.
- ☐ Add Bisquick mix; beat on low speed until combined. Stir in chocolate chips.
- ☐ Onto ungreased cookie sheets, drop dough by tablespoonfuls about 2 inches apart.
- ☐ Bake 8 to 10 minutes or until set on edges and golden brown. Cool on cookie sheets 2 minutes.
- ☐ Remove from cookie sheets to cooling racks.

Nutrition Facts



Properties

Glycemic Index:2.08, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:2.8230435080502%

Nutrients (% of daily need)

Calories: 155.68kcal (7.78%), Fat: 8.27g (12.72%), Saturated Fat: 4.45g (27.79%), Carbohydrates: 19.07g (6.36%), Net Carbohydrates: 18.3g (6.65%), Sugar: 12.69g (14.1%), Cholesterol: 17.61mg (5.87%), Sodium: 163.9mg (7.13%), Alcohol: 0.06g (100%), Alcohol %: 0.22% (100%), Caffeine: 6.1mg (2.03%), Protein: 1.52g (3.03%), Phosphorus: 82.07mg (8.21%), Manganese: 0.13mg (6.73%), Copper: 0.11mg (5.48%), Iron: 0.82mg (4.57%), Vitamin B1: 0.06mg (4.05%), Magnesium: 16.13mg (4.03%), Folate: 13.6µg (3.4%), Vitamin B2: 0.06mg (3.37%), Calcium: 32.08mg (3.21%), Fiber: 0.78g (3.11%), Selenium: 2.07µg (2.95%), Vitamin A: 132.03IU (2.64%), Vitamin B3: 0.53mg (2.64%), Potassium: 72.59mg (2.07%), Zinc: 0.28mg (1.86%), Vitamin B5: 0.16mg (1.55%), Vitamin K: 1.5µg (1.43%), Vitamin B12: 0.08µg (1.27%), Vitamin E: 0.18mg (1.23%)