



Browned Butter and Coconut Chocolate Chip Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



20

CALORIES



179 kcal

Ingredients

- ☐ 0.5 cup butter (do not use margarine)
- ☐ 17.5 oz chocolate chip cookie mix
- ☐ 1 eggs
- ☐ 1 tablespoon water
- ☐ 0.8 cup coconut or shredded toasted

Equipment

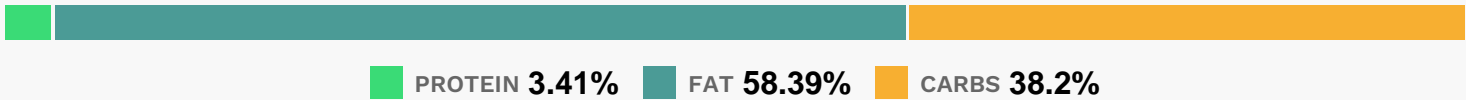
- ☐ bowl
- ☐ baking sheet

- ☐ sauce pan
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 375°F. In small saucepan, melt butter, stirring occasionally, until bubbly and golden brown. Cool completely.
- ☐ In medium bowl, stir together cookie mix, browned butter, egg, water and coconut until well mixed. Drop dough by tablespoonfuls onto ungreased cookie sheet.
- ☐ Bake 8 to 12 minutes or until golden brown. Cool 1 minute; remove from cookie sheet to cooling rack. Store cooled cookies in airtight container.

Nutrition Facts



Properties

Glycemic Index:2.93, Glycemic Load:7.85, Inflammation Score:-2, Nutrition Score:1.8239130420691%

Nutrients (% of daily need)

Calories: 179.34kcal (8.97%), Fat: 11.76g (18.09%), Saturated Fat: 4.29g (26.81%), Carbohydrates: 17.32g (5.77%), Net Carbohydrates: 16.35g (5.95%), Sugar: 8.23g (9.15%), Cholesterol: 10.17mg (3.39%), Sodium: 146.33mg (6.36%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.54g (3.09%), Vitamin B1: 0.09mg (5.69%), Folate: 18.49µg (4.62%), Vitamin A: 214.87IU (4.3%), Fiber: 0.96g (3.86%), Vitamin B2: 0.06mg (3.38%), Vitamin B3: 0.52mg (2.58%), Magnesium: 9.59mg (2.4%), Manganese: 0.05mg (2.28%), Iron: 0.41mg (2.27%), Phosphorus: 21.21mg (2.12%), Potassium: 61.25mg (1.75%), Selenium: 0.98µg (1.4%), Vitamin E: 0.21mg (1.37%), Zinc: 0.19mg (1.24%)