



## Carrot Raisin Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



95 kcal

DESSERT

### Ingredients

- 21.4 oz duncan hines classic decadent cake mix
- 2 eggs
- 1 Stick butter soft
- 1 C water hot
- 0.3 C chocolate chips mini

### Equipment

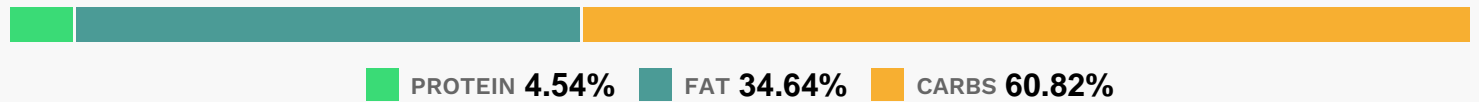
- baking sheet
- oven

- knife
- wire rack
- offset spatula

## Directions

- Preheat oven to 350 degrees. Hydrate the carrot and raisin packet (from the cake mix box) in the 1 cup of hot water for 5 minutes.
- Drain and squeeze out the extra water. Beat the butter, cake mix and eggs until just combined then add the carrots and raisins and mix well. Stir in the chocolate chips until well combined, using a small ice-cream scoop place cookies on a parchment lined baking sheet about 2 inches apart. Using a knife or offset spatula smooth the top of the cookies.
- Bake for 12 minutes then let cool on baking sheet for 1 minute before transferring to a cooling rack. Once cookies are completely cooled frost with some cream cheese frosting or eat plain.

## Nutrition Facts



## Properties

Glycemic Index:1.39, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.6447826086957%

## Taste

Sweetness: 100%, Saltiness: 19.71%, Sourness: 4.68%, Bitterness: 9.79%, Savoriness: 7.96%, Fattiness: 49.68%, Spiciness: 0%

## Nutrients (% of daily need)

Calories: 94.97kcal (4.75%), Fat: 3.69g (5.68%), Saturated Fat: 2.2g (13.75%), Carbohydrates: 14.58g (4.86%), Net Carbohydrates: 14.36g (5.22%), Sugar: 7.88g (8.76%), Cholesterol: 16.03mg (5.34%), Sodium: 141.62mg (6.16%), Protein: 1.09g (2.18%), Phosphorus: 62.39mg (6.24%), Calcium: 40.68mg (4.07%), Folate: 13.04µg (3.26%), Selenium: 2.23µg (3.19%), Vitamin B2: 0.05mg (2.87%), Vitamin B1: 0.04mg (2.51%), Iron: 0.39mg (2.15%), Vitamin B3: 0.41mg (2.03%), Vitamin A: 94.44IU (1.89%), Manganese: 0.04mg (1.76%), Vitamin E: 0.25mg (1.63%)