



Cherry Chip Cookies II

READY IN



45 min.

SERVINGS



36

CALORIES



197 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup brown sugar packed
- ☐ 0.7 cup butter
- ☐ 2 eggs
- ☐ 3 cups flour all-purpose
- ☐ 2 cups cherry baking chips
- ☐ 1 teaspoon salt
- ☐ 0.7 cup shortening
- ☐ 2 teaspoons vanilla extract

☐ 1 cup sugar white

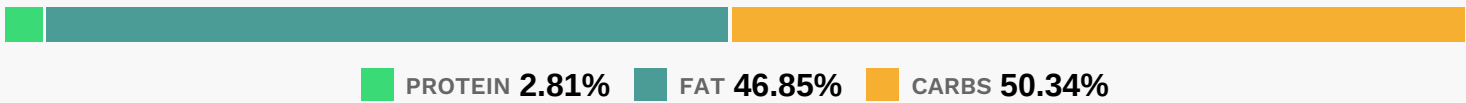
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C).
- ☐ In a large bowl, cream together the shortening, butter, white sugar, and brown sugar.
- ☐ Add the 2 eggs and vanilla; mix well. Sift together the flour, baking soda, and salt; stir this into the creamed mixture. Finally stir in the cherry chips.
- ☐ Drop cookies by rounded spoonfuls onto cookie sheet, and bake for 8 to 10 minutes. Edges should be golden brown.

Nutrition Facts



Properties

Glycemic Index:5.42, Glycemic Load:9.63, Inflammation Score:-1, Nutrition Score:2.3052173723345%

Nutrients (% of daily need)

Calories: 197.03kcal (9.85%), Fat: 10.56g (16.24%), Saturated Fat: 5.2g (32.52%), Carbohydrates: 25.53g (8.51%), Net Carbohydrates: 24.57g (8.94%), Sugar: 11.54g (12.82%), Cholesterol: 18.13mg (6.04%), Sodium: 127.64mg (5.55%), Alcohol: 0.08g (100%), Alcohol %: 0.23% (100%), Protein: 1.43g (2.85%), Selenium: 4.43µg (6.33%), Iron: 1.06mg (5.87%), Vitamin B1: 0.08mg (5.58%), Folate: 20.4µg (5.1%), Vitamin B2: 0.07mg (3.84%), Manganese: 0.08mg (3.83%), Fiber: 0.95g (3.81%), Vitamin B3: 0.63mg (3.13%), Vitamin E: 0.36mg (2.41%), Vitamin A: 118.25IU (2.37%), Vitamin K: 2.35µg (2.24%), Phosphorus: 17.36mg (1.74%), Vitamin B5: 0.12mg (1.22%), Copper: 0.02mg (1.01%)