



Chewy Chocolate Chip Cookies

READY IN



26 min.

SERVINGS



45

CALORIES



87 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter melted (1 stick)
- ☐ 1 package german chocolate cake mix (I used Duncan Hines)
- ☐ 0.5 cooking oats quick
- ☐ 0.5 cup raisins
- ☐ 6 ounces semi chocolate chips
- ☐ 0.3 cup silken tofu pureed for each egg to be replaced

Equipment

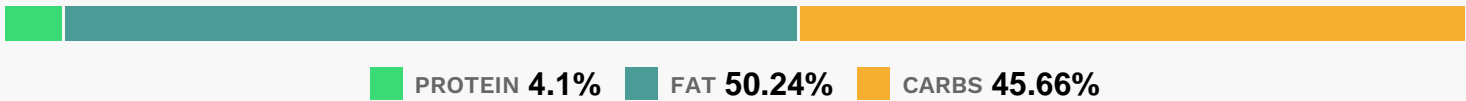
- ☐ baking sheet

- ☐ sauce pan
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ blender
- ☐ stove
- ☐ microwave
- ☐ measuring cup

Directions

- ☐ Preheat oven at 350F/180C for 15 minutes.Melt butter in a saucepan on stove top or in the microwave oven.
- ☐ Remove the tofu from the packet and blend it in a blender until smooth.
- ☐ Pour it in a liquid measuring cup to measure 1/2 cup of pureed tofu.In a large mixing bowl, combine the dry cake mix, butter, oats; mix well.Stir in the chocolate chips and raisins.The dough is has the consistency of chapathi dough or play dough.Grease a tablespoon and drop the dough using it 3 inches apart onto ungreased baking sheets.
- ☐ Bake for 9–11 minutes or until set.Cool for 5 minutes before removing to wire racks.Cool it completely on the wire rack before storing it.

Nutrition Facts



Properties

Glycemic Index:3.86, Glycemic Load:0.68, Inflammation Score:-1, Nutrition Score:1.6843478051217%

Nutrients (% of daily need)

Calories: 86.59kcal (4.33%), Fat: 5.04g (7.75%), Saturated Fat: 2.45g (15.31%), Carbohydrates: 10.3g (3.43%), Net Carbohydrates: 9.66g (3.51%), Sugar: 5.08g (5.65%), Cholesterol: 5.65mg (1.88%), Sodium: 96.31mg (4.19%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 4.31mg (1.44%), Protein: 0.92g (1.85%), Copper: 0.09mg (4.66%), Iron: 0.72mg (4.02%), Phosphorus: 38.43mg (3.84%), Manganese: 0.08mg (3.81%), Magnesium: 12.11mg (3.03%), Fiber: 0.64g (2.58%), Selenium: 1.55µg (2.21%), Potassium: 69.41mg (1.98%), Calcium: 18.21mg (1.82%),

Folate: 6.08µg (1.52%), Vitamin B1: 0.02mg (1.39%), Vitamin A: 65.21IU (1.3%), Vitamin B2: 0.02mg (1.27%), Zinc: 0.19mg (1.26%), Vitamin E: 0.19mg (1.25%), Vitamin B3: 0.21mg (1.04%)