



Chococonut Chip Cookies

 Popular

READY IN



20 min.

SERVINGS



72

CALORIES



100 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 1 cup butter
- 2 cups coconut or flaked
- 2 eggs
- 2.3 cups flour all-purpose
- 0.5 cup brown sugar light
- 1 teaspoon salt
- 2 cups semi chocolate chips

- 1 teaspoon vanilla extract
- 1 cup sugar white

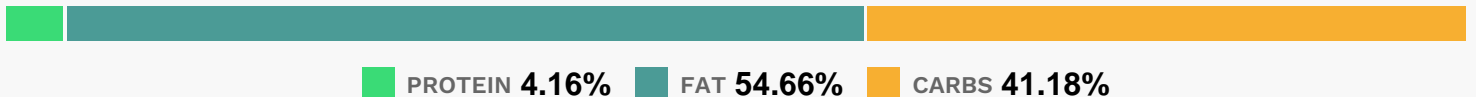
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Preheat the oven to 375 degrees F (190 degrees C).
- In a large bowl, cream together the butter, brown sugar and white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla.
- Combine the flour, baking soda and salt; stir into the creamed mixture. Fold in chocolate chips and coconut. Drop by rounded spoonfuls onto cookie sheets.
- Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:2.71, Glycemic Load:4.1, Inflammation Score:-1, Nutrition Score:1.9617391115297%

Nutrients (% of daily need)

Calories: 99.77kcal (4.99%), Fat: 6.16g (9.48%), Saturated Fat: 4.12g (25.73%), Carbohydrates: 10.44g (3.48%), Net Carbohydrates: 9.55g (3.47%), Sugar: 6.29g (6.99%), Cholesterol: 11.63mg (3.88%), Sodium: 71.42mg (3.11%), Alcohol: 0.02g (100%), Alcohol %: 0.12% (100%), Caffeine: 4.3mg (1.43%), Protein: 1.05g (2.11%), Manganese: 0.16mg (7.97%), Copper: 0.09mg (4.43%), Selenium: 2.62µg (3.75%), Fiber: 0.89g (3.56%), Iron: 0.61mg (3.39%), Magnesium: 12.14mg (3.03%), Phosphorus: 25.32mg (2.53%), Vitamin B1: 0.03mg (2.29%), Folate: 8.05µg (2.01%), Vitamin B2: 0.03mg (1.84%), Vitamin A: 87.89IU (1.76%), Zinc: 0.23mg (1.51%), Vitamin B3: 0.29mg (1.45%), Potassium: 49.97mg (1.43%)