

Chocolate Chip Apricot Cookies

READY IN



25 min.

SERVINGS



36

CALORIES



95 kcal

DESSERT

Ingredients

- 0.5 teaspoon baking soda
- 0.5 cup brown sugar packed
- 0.5 cup butter softened
- 1 cup chocolate chips
- 1 cup apricot dried chopped
- 1 eggs lightly beaten
- 1.1 cups flour all-purpose
- 0.3 teaspoon salt
- 0.5 cup sugar

1.5 teaspoons vanilla extract

Equipment

bowl

baking sheet

oven

wire rack

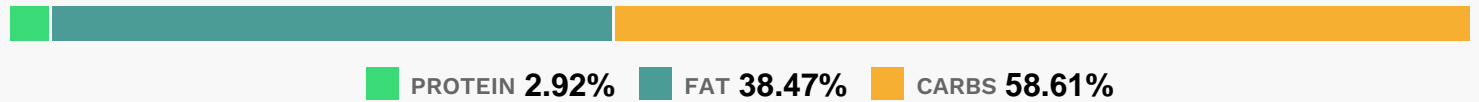
Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a cookie sheet.

Mix the flour and baking soda in a bowl. In a separate bowl, beat together the butter, turbinado sugar, and brown sugar until fluffy, then beat in the egg, vanilla, and salt. Stir the flour and baking soda into the butter mixture. Fold in the chocolate chips and apricots. Drop by rounded teaspoonfuls onto the cookie sheet.

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:4.4, Glycemic Load:2.82, Inflammation Score:-2, Nutrition Score:1.2782608675568%

Nutrients (% of daily need)

Calories: 95.45kcal (4.77%), Fat: 4.16g (6.4%), Saturated Fat: 2.56g (15.99%), Carbohydrates: 14.26g (4.75%), Net Carbohydrates: 13.89g (5.05%), Sugar: 10.54g (11.71%), Cholesterol: 11.33mg (3.78%), Sodium: 54.75mg (2.38%), Alcohol: 0.06g (100%), Alcohol %: 0.32% (100%), Protein: 0.71g (1.42%), Vitamin A: 215.53IU (4.31%), Selenium: 1.85µg (2.64%), Vitamin B1: 0.03mg (2.12%), Folate: 8.21µg (2.05%), Manganese: 0.04mg (1.96%), Potassium: 67.92mg (1.94%), Iron: 0.33mg (1.84%), Vitamin B2: 0.03mg (1.69%), Vitamin B3: 0.33mg (1.65%), Vitamin E: 0.24mg (1.63%), Fiber: 0.37g (1.48%), Calcium: 10.48mg (1.05%), Copper: 0.02mg (1.04%), Phosphorus: 10.12mg (1.01%)