

Chocolate Chip Cinnamon Cookies

READY IN



40 min.

SERVINGS



72

CALORIES



90 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 1 cup butter softened
- 1 teaspoon cinnamon
- 2 eggs
- 2.3 cups flour all-purpose
- 3.4 ounce vanilla pudding instant
- 0.8 cup brown sugar light
- 0.5 teaspoon salt
- 2 cups semi chocolate chips

- 0.8 cup caster sugar
- 1 teaspoon vanilla extract

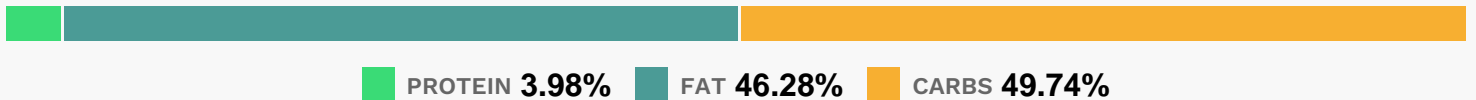
Equipment

- bowl
- baking sheet
- oven

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- In a medium bowl, beat together the butter, brown sugar, confectioners' sugar, and vanilla until smooth and creamy; then add eggs, and beat well. In a large bowl, mix together flour, baking soda, salt, cinnamon, and pudding mix. Gradually mix the dry into the creamy mixture until well blended. Stir in chocolate chips and nuts, if using. Drop by teaspoonfuls 2 inches apart onto ungreased baking sheets.
- Bake in a preheated oven for 8 to 10 minutes, until golden brown.
- Remove from oven; allow cookies to cool momentarily on baking sheets before removing them to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:2.78, Glycemic Load:3.61, Inflammation Score:-1, Nutrition Score:1.5765217426031%

Nutrients (% of daily need)

Calories: 89.55kcal (4.48%), Fat: 4.64g (7.14%), Saturated Fat: 2.77g (17.3%), Carbohydrates: 11.22g (3.74%), Net Carbohydrates: 10.69g (3.89%), Sugar: 7.22g (8.03%), Cholesterol: 11.63mg (3.88%), Sodium: 63.11mg (2.74%), Alcohol: 0.02g (100%), Alcohol %: 0.13% (100%), Caffeine: 4.3mg (1.43%), Protein: 0.9g (1.8%), Manganese: 0.1mg (5%), Copper: 0.07mg (3.53%), Selenium: 2.2µg (3.15%), Iron: 0.54mg (3%), Magnesium: 10.1mg (2.52%), Vitamin B1: 0.03mg (2.19%), Fiber: 0.53g (2.11%), Phosphorus: 20.53mg (2.05%), Folate: 7.84µg (1.96%), Vitamin A: 87.97IU (1.76%), Vitamin B2: 0.03mg (1.71%), Vitamin B3: 0.28mg (1.39%), Zinc: 0.18mg (1.2%), Potassium: 38.54mg (1.1%)