

Chocolate Chip Coffee Cookies

READY IN



20 min.

SERVINGS



36

CALORIES



205 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon baking soda
- ☐ 1 cup brown sugar
- ☐ 1 cup butter softened
- ☐ 3 tablespoons coffee-flavored liqueur
- ☐ 2 eggs beaten
- ☐ 3 cups flour all-purpose
- ☐ 1 teaspoon ground cinnamon
- ☐ 3 cups milk chocolate chips
- ☐ 0.8 teaspoon salt

☐ 0.8 cup sugar white

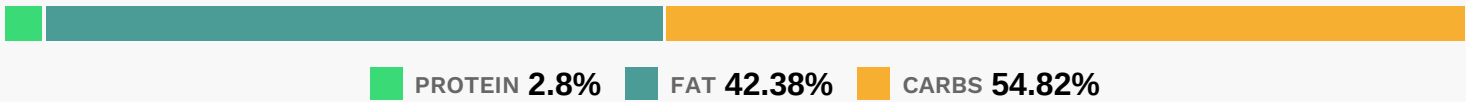
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper.
- ☐ In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time then stir in the coffee liqueur.
- ☐ Combine the flour, baking soda, salt and cinnamon, stir into the creamed mixture. Fold in the chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.
- ☐ Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheets for 5 minutes before removing to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:5.56, Glycemic Load:8.66, Inflammation Score:-1, Nutrition Score:2.1147826080737%

Nutrients (% of daily need)

Calories: 205.31kcal (10.27%), Fat: 9.75g (15%), Saturated Fat: 6.01g (37.59%), Carbohydrates: 28.39g (9.46%), Net Carbohydrates: 28.08g (10.21%), Sugar: 19.28g (21.43%), Cholesterol: 22.65mg (7.55%), Sodium: 117.33mg (5.1%), Alcohol: 0.27g (100%), Alcohol %: 0.75% (100%), Protein: 1.45g (2.9%), Selenium: 4.45µg (6.35%), Vitamin B1: 0.08mg (5.54%), Folate: 20.47µg (5.12%), Manganese: 0.09mg (4.28%), Vitamin B2: 0.07mg (3.86%), Vitamin A: 170.94IU (3.42%), Iron: 0.58mg (3.21%), Vitamin B3: 0.63mg (3.13%), Calcium: 20.86mg (2.09%), Potassium: 67.35mg (1.92%), Phosphorus: 17.88mg (1.79%), Fiber: 0.31g (1.24%), Vitamin E: 0.18mg (1.2%), Copper: 0.02mg (1.01%)