



Chocolate Chip Cookie with Ground Granola

READY IN



45 min.

SERVINGS



18

CALORIES



166 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup chocolate chips
- ☐ 1 large eggs
- ☐ 4.5 ounces flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 cup brown sugar light
- ☐ 0.5 teaspoon salt
- ☐ 4 ounces butter unsalted room temperature

- ☐ 0.8 teaspoon vanilla extract
- ☐ 0.5 cup walnuts toasted chopped

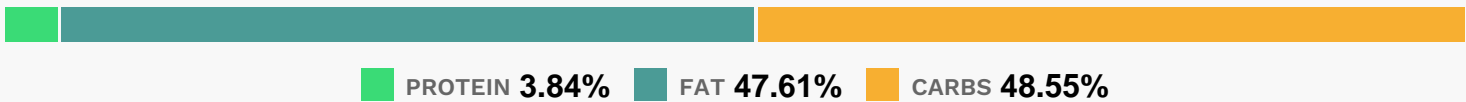
Equipment

- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl

Directions

- ☐ Don't preheat the oven because the dough needs to chill.In a food processor, grind the granola into a fine meal. Set aside.In a mixing bowl, beat the butter and both sugars until light and creamy, scraping the side of the bowl often.
- ☐ Add the egg and vanilla and beat jut until mixed.In a separate bowl, mix together the flour, salt, baking powder and baking soda.
- ☐ Add the flour mixture to the butter mixture until blended, then stir in the ground granola, chips and nuts.With a generously heaping tablespoon, scoop up balls of dough and arrange on a plate. Cover and chill for a few hours or overnight.Arrange on on ungreased baking sheet spacing about 2 ½ to 3 inches apart. Press tops down slightly.
- ☐ Bake in a preheated oven at 375 degrees F for about 12 minutes or until cookies appear brown around the edges and the centers look set.
- ☐ Let cool on baking sheet for about 5 minutes, then transfer to a rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:14.28, Glycemic Load:7.86, Inflammation Score:-2, Nutrition Score:2.4008695452434%

Flavonoids

Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg

Nutrients (% of daily need)

Calories: 166.35kcal (8.32%), Fat: 9.01g (13.86%), Saturated Fat: 4.43g (27.66%), Carbohydrates: 20.67g (6.89%),
Net Carbohydrates: 20.26g (7.37%), Sugar: 14.47g (16.08%), Cholesterol: 23.88mg (7.96%), Sodium: 113.4mg
(4.93%), Alcohol: 0.06g (100%), Alcohol %: 0.2% (100%), Protein: 1.64g (3.27%), Manganese: 0.17mg (8.25%),
Selenium: 3.58µg (5.12%), Vitamin B1: 0.07mg (4.54%), Folate: 17.71µg (4.43%), Vitamin A: 173.08IU (3.46%), Copper:
0.07mg (3.42%), Vitamin B2: 0.06mg (3.29%), Iron: 0.53mg (2.96%), Phosphorus: 28.6mg (2.86%), Vitamin B3:
0.47mg (2.33%), Calcium: 22.6mg (2.26%), Magnesium: 7.76mg (1.94%), Fiber: 0.41g (1.64%), Potassium: 50.07mg
(1.43%), Vitamin B6: 0.03mg (1.4%), Vitamin E: 0.2mg (1.35%), Zinc: 0.19mg (1.3%), Vitamin B5: 0.11mg (1.07%)