



Chocolate Chip Cookies

READY IN



25 min.

SERVINGS



66

CALORIES



91 kcal

DESSERT

Ingredients

- 2 teaspoons baking soda
- 1 cup brown sugar packed
- 0.5 cup butter softened
- 0.3 cup plus
- 0.5 cup egg substitute
- 2 eggs
- 4 cups flour all-purpose
- 1 teaspoon salt
- 1.3 cups semi chocolate chips

- 1 cup sugar
- 2 teaspoons vanilla extract

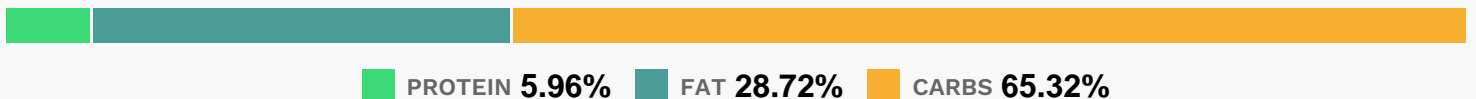
Equipment

- bowl
- baking sheet
- oven

Directions

- In a bowl, cream butter and sugars.
- Add eggs, one at a time, beating well after each addition. Beat in the egg substitute, corn syrup and vanilla.
- Combine the flour, baking soda and salt; gradually add to creamed mixture. Stir in chocolate chips.
- Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets.
- Bake at 350° for 9–11 minutes or until lightly browned. Immediately remove to wire racks to cool.

Nutrition Facts



Properties

Glycemic Index:3.24, Glycemic Load:6.49, Inflammation Score:-1, Nutrition Score:1.9504347965931%

Nutrients (% of daily need)

Calories: 90.76kcal (4.54%), Fat: 2.91g (4.48%), Saturated Fat: 1.69g (10.55%), Carbohydrates: 14.91g (4.97%), Net Carbohydrates: 14.43g (5.25%), Sugar: 8.58g (9.53%), Cholesterol: 8.86mg (2.95%), Sodium: 87.24mg (3.79%), Alcohol: 0.04g (100%), Alcohol %: 0.22% (100%), Protein: 1.36g (2.72%), Selenium: 4.1µg (5.86%), Manganese: 0.1mg (5%), Vitamin B1: 0.06mg (4.28%), Folate: 14.87µg (3.72%), Iron: 0.65mg (3.62%), Vitamin B2: 0.05mg (3.15%), Copper: 0.06mg (2.84%), Vitamin B3: 0.48mg (2.42%), Phosphorus: 21.55mg (2.15%), Magnesium: 8.46mg (2.12%), Fiber: 0.48g (1.91%), Zinc: 0.19mg (1.25%), Vitamin A: 55.97IU (1.12%), Potassium: 38.25mg (1.09%)