



Chocolate Chip Cookies (Gluten Free)

 Popular  Low Fod Map

READY IN



45 min.

SERVINGS



36

CALORIES



150 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 1.3 cups brown sugar packed
- 0.8 cup butter softened
- 0.3 cup egg substitute
- 2.3 cups baking mix gluten-free
- 1 teaspoon salt
- 12 ounces semi chocolate chips

- 1 teaspoon vanilla extract gluten-free
- 0.3 cup sugar white

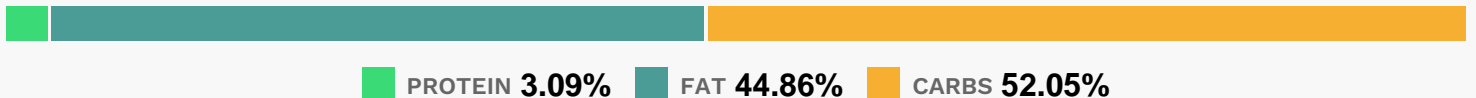
Equipment

- bowl
- baking sheet
- oven

Directions

- Preheat oven to 375 degrees F (190 degrees C). Prepare a greased baking sheet.
- In a medium bowl, cream butter and sugar. Gradually add replacer eggs and vanilla while mixing. Sift together gluten- free flour mix, baking soda, baking powder, and salt. Stir into the butter mixture until blended. Finally, stir in the chocolate chips.
- Using a teaspoon, drop cookies 2 inches apart on prepared baking sheet.
- Bake in preheated oven for 6 to 8 minutes or until light brown.
- Let cookies cool on baking sheet for 2 minutes before removing to wire racks.

Nutrition Facts



Properties

Glycemic Index:5.89, Glycemic Load:1, Inflammation Score:-1, Nutrition Score:1.9482608723414%

Nutrients (% of daily need)

Calories: 150.43kcal (7.52%), Fat: 7.55g (11.62%), Saturated Fat: 4.51g (28.2%), Carbohydrates: 19.72g (6.57%), Net Carbohydrates: 18.83g (6.85%), Sugar: 12.88g (14.31%), Cholesterol: 10.73mg (3.58%), Sodium: 207.36mg (9.02%), Alcohol: 0.04g (100%), Alcohol %: 0.15% (100%), Caffeine: 8.13mg (2.71%), Protein: 1.17g (2.34%), Manganese: 0.13mg (6.53%), Copper: 0.12mg (6.11%), Magnesium: 17.71mg (4.43%), Iron: 0.7mg (3.88%), Fiber: 0.9g (3.59%), Phosphorus: 29.65mg (2.97%), Calcium: 28.65mg (2.86%), Vitamin A: 126.66IU (2.53%), Selenium: 1.63µg (2.33%), Potassium: 68.65mg (1.96%), Zinc: 0.27mg (1.82%), Vitamin E: 0.19mg (1.28%)