



## Chocolate Chip Cookies VI

READY IN



25 min.

SERVINGS



42

CALORIES



128 kcal

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 0.8 cup butter softened
- 1 eggs
- 3.3 cups flour all-purpose
- 2 teaspoons ground cinnamon
- 0.5 teaspoon salt
- 0.8 cup semi chocolate chips miniature
- 1.5 teaspoons vanilla extract
- 0.5 cup walnuts chopped

- 1.5 cups sugar white
- 1.5 cups zucchini finely chopped

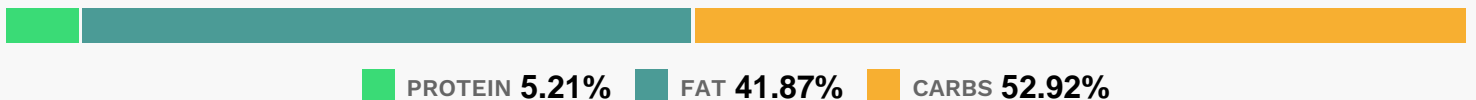
## Equipment

- bowl
- baking sheet
- oven

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- In a large bowl, cream together the butter, sugar. Beat in egg and vanilla. Stir in the zucchini.
- Combine the flour, baking powder, salt and cinnamon; stir into the zucchini mixture.
- Mix in the chocolate chips and walnuts. Drop by heaping spoonfuls onto the prepared cookie sheets.
- Bake for 12 to 15 minutes in the preheated oven, until edges are light brown.
- Remove from baking sheets to cool on wire racks.

## Nutrition Facts



## Properties

Glycemic Index:7.79, Glycemic Load:10.41, Inflammation Score:-2, Nutrition Score:2.8547826143711%

## Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

## Nutrients (% of daily need)

Calories: 128.34kcal (6.42%), Fat: 6.05g (9.3%), Saturated Fat: 3.15g (19.7%), Carbohydrates: 17.2g (5.73%), Net Carbohydrates: 16.41g (5.97%), Sugar: 8.88g (9.87%), Cholesterol: 12.87mg (4.29%), Sodium: 76.52mg (3.33%), Alcohol: 0.05g (100%), Alcohol %: 0.19% (100%), Caffeine: 3.63mg (1.21%), Protein: 1.69g (3.39%), Manganese: 0.19mg (9.75%), Selenium: 4.12µg (5.88%), Vitamin B1: 0.08mg (5.65%), Folate: 20.75µg (5.19%), Copper: 0.09mg (4.64%), Iron: 0.82mg (4.58%), Vitamin B2: 0.06mg (3.75%), Phosphorus: 35.22mg (3.52%), Vitamin B3: 0.65mg

(3.23%), Magnesium: 12.89mg (3.22%), Fiber: 0.79g (3.15%), Vitamin A: 118.48IU (2.37%), Calcium: 19.95mg (2%), Zinc: 0.26mg (1.71%), Potassium: 55.23mg (1.58%), Vitamin B6: 0.02mg (1.12%), Vitamin E: 0.15mg (1.02%)