



Chocolate Chip Cookies Without Chocolate Chips

♡ Popular

READY IN



45 min.

SERVINGS



72

CALORIES



76 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1.3 cups butter
- ☐ 2 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 2 tablespoons honey
- ☐ 0.8 teaspoon salt
- ☐ 4 ounce bittersweet chocolate chopped

- ☐ 1 teaspoon vanilla extract
- ☐ 0.8 cup walnuts chopped
- ☐ 1 cup sugar white

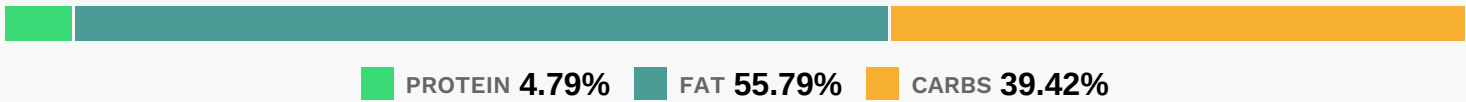
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C).
- ☐ Cream the butter with the sugar and the honey. Stir in the eggs and vanilla.
- ☐ Add the flour and baking soda. Stir in the chopped candy bars and chopped walnuts.
- ☐ Place teaspoon sized cookies about 2 inches apart on an ungreased baking sheet.
- ☐ Bake at 375 degrees F (190 degrees C) for 10 minutes or until golden brown.

Nutrition Facts



Properties

Glycemic Index:3.71, Glycemic Load:4.6, Inflammation Score:-1, Nutrition Score:1.3804347691653%

Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg

Nutrients (% of daily need)

Calories: 75.52kcal (3.78%), Fat: 4.76g (7.33%), Saturated Fat: 2.49g (15.58%), Carbohydrates: 7.57g (2.52%), Net Carbohydrates: 7.24g (2.63%), Sugar: 3.89g (4.32%), Cholesterol: 13.11mg (4.37%), Sodium: 66.82mg (2.91%), Alcohol: 0.02g (100%), Alcohol %: 0.15% (100%), Protein: 0.92g (1.84%), Manganese: 0.09mg (4.66%), Selenium: 2.1µg (3%), Vitamin B1: 0.04mg (2.63%), Folate: 9.84µg (2.46%), Copper: 0.05mg (2.33%), Vitamin A: 106.12IU (2.12%), Iron: 0.36mg (2.01%), Vitamin B2: 0.03mg (1.87%), Phosphorus: 16.39mg (1.64%), Magnesium: 5.9mg (1.47%), Vitamin B3: 0.29mg (1.43%), Fiber: 0.33g (1.3%)