



Chocolate Chip Crispy Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



42

CALORIES



84 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 2 cups rice cereal crisp
- ☐ 1 eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.5 cup butter softened
- ☐ 0.3 teaspoon salt
- ☐ 1 cup semi chocolate chips
- ☐ 1 teaspoon vanilla extract

☐ 1 cup sugar white

Equipment

☐ baking sheet

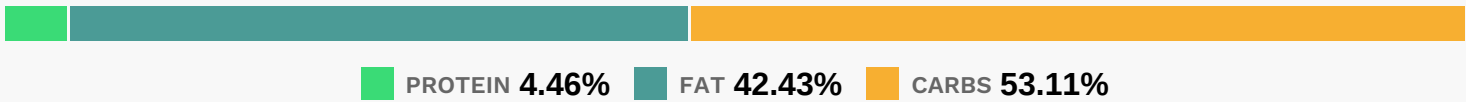
☐ oven

☐ mixing bowl

Directions

- ☐ In small mixing bowl, combine flour, baking soda and salt. Set aside.
- ☐ In large mixing bowl, beat together margarine and sugar until light and fluffy.
- ☐ Add egg and vanilla. Beat well.
- ☐ Add flour mixture, mixing until combined. Stir in Rice Krispies cereal and chocolate chips .
- ☐ Drop by level tablespoons onto cookie sheets coated with vegetable spray.
- ☐ Bake at 350 degrees F (175 degrees C) about 12 minutes or until lightly browned.
- ☐ Remove immediately from cookie sheets and cool on wire racks. Store in airtight container.

Nutrition Facts



Properties

Glycemic Index:3.45, Glycemic Load:5.79, Inflammation Score:-1, Nutrition Score:1.5565217458845%

Nutrients (% of daily need)

Calories: 84kcal (4.2%), Fat: 3.98g (6.13%), Saturated Fat: 1.44g (8.99%), Carbohydrates: 11.22g (3.74%), Net Carbohydrates: 10.74g (3.91%), Sugar: 6.35g (7.06%), Cholesterol: 4.15mg (1.38%), Sodium: 54.46mg (2.37%), Alcohol: 0.03g (100%), Alcohol %: 0.23% (100%), Caffeine: 3.69mg (1.23%), Protein: 0.94g (1.88%), Manganese: 0.09mg (4.4%), Selenium: 2.32µg (3.31%), Copper: 0.06mg (3.16%), Iron: 0.52mg (2.91%), Vitamin B1: 0.04mg (2.74%), Folate: 10.06µg (2.51%), Magnesium: 9.01mg (2.25%), Vitamin A: 104.46IU (2.09%), Phosphorus: 19.71mg (1.97%), Vitamin B2: 0.03mg (1.96%), Fiber: 0.48g (1.9%), Vitamin B3: 0.33mg (1.66%), Zinc: 0.17mg (1.12%)