

## **Chocolate Chip Crispy Cookies**

airy Free

READY IN

W
45 min.

servings

42

calories

ô

84 kcal

DESSERT

## **Ingredients**

0.5 teaspoon	haking	soda
U.S teaspoon	Daking	Soua

- 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			
L k	paking sheet		
	oven		
r	mixing bowl		
Directions			
	n small mixing bowl, combine flour, baking soda and salt. Set aside.		
	n 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 .		
	Orop 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.		
F	Remove immediately from cookie sheets and cool on wire racks. Store in airtight container.		
Nutrition Facts			
PROTEIN 4.46% FAT 42.43% CARBS 53.11%			

## **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%)