



Chocolate Chip Monster Pops

READY IN



45 min.

SERVINGS



15

CALORIES



392 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 0.5 cup brown sugar packed
- ☐ 1 cup butter softened
- ☐ 2 eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 2 cups semi chocolate chips
- ☐ 2 teaspoons vanilla extract
- ☐ 0.8 cup sugar white

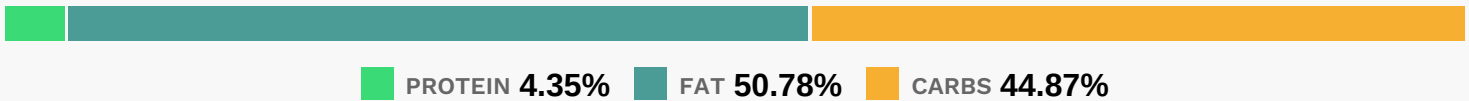
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ measuring cup
- ☐ popsicle sticks

Directions

- ☐ Preheat oven to 300 degrees F (150 degrees C). Grease a large cookie sheet.
- ☐ In a large bowl, cream the butter and sugar together.
- ☐ Add eggs and vanilla; mix until smooth. Sift together the flour, baking powder, and salt; stir into the creamed mixture until well blended.
- ☐ Mix in the chocolate chips.
- ☐ Using a 1/3 cup measuring cup, drop cookies onto the cookie sheet. Be sure cookies are at least 2 inches apart. Insert a popsicle stick into each cookie, and bake for 25 to 30 minutes. Cool for 2 to 3 minutes before transferring to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:19.14, Glycemic Load:17.39, Inflammation Score:-5, Nutrition Score:7.5013043569482%

Nutrients (% of daily need)

Calories: 392.11kcal (19.61%), Fat: 22.24g (34.22%), Saturated Fat: 13.28g (82.99%), Carbohydrates: 44.22g (14.74%), Net Carbohydrates: 41.79g (15.2%), Sugar: 26.05g (28.95%), Cholesterol: 55.8mg (18.6%), Sodium: 209.33mg (9.1%), Alcohol: 0.18g (100%), Alcohol %: 0.28% (100%), Caffeine: 20.64mg (6.88%), Protein: 4.28g (8.57%), Manganese: 0.45mg (22.7%), Copper: 0.34mg (16.77%), Selenium: 10.47µg (14.96%), Iron: 2.57mg (14.29%), Magnesium: 48.15mg (12.04%), Vitamin B1: 0.16mg (10.54%), Phosphorus: 102.61mg (10.26%), Fiber: 2.43g (9.71%), Folate: 37.6µg (9.4%), Vitamin A: 421.86IU (8.44%), Vitamin B2: 0.14mg (8.16%), Vitamin B3: 1.33mg (6.65%), Zinc:

0.86mg (5.74%), Potassium: 178.67mg (5.1%), Calcium: 42.66mg (4.27%), Vitamin E: 0.57mg (3.77%), Vitamin K: 2.86µg (2.72%), Vitamin B5: 0.27mg (2.71%), Vitamin B12: 0.12µg (2.02%), Vitamin B6: 0.03mg (1.5%)