



Chocolate Chip Treasure Cookies

READY IN



25 min.

SERVINGS



36

CALORIES



176 kcal

Ingredients

- 2 teaspoons double-acting baking powder
- 0.5 cup butter softened
- 1.3 cups coconut or flaked
- 0.5 cup flour all-purpose
- 1.5 cups graham cracker crumbs
- 12 ounce semi-sweet chocolate chips
- 14 ounce condensed milk sweetened eagle brand® canned
- 1 cup walnuts chopped

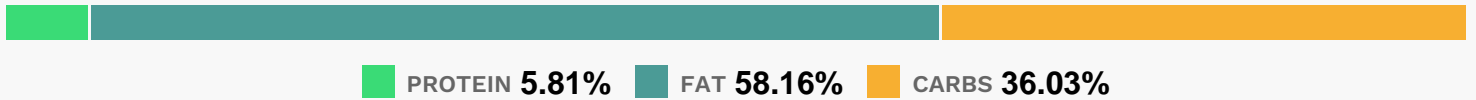
Equipment

- bowl
- baking sheet
- oven
- mixing bowl

Directions

- Preheat oven to 375 degrees F. In small bowl, combine graham cracker crumbs, flour and baking powder.
- In large mixing bowl, beat EAGLE BRAND® and butter until smooth.
- Add crumb mixture; mix well. Stir in coconut, chocolate chips and walnuts.
- Drop by rounded tablespoons onto ungreased cookie sheets.
- Bake 8 to 10 minutes or until lightly browned. Store loosely covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:8.94, Glycemic Load:6.6, Inflammation Score:-2, Nutrition Score:4.214347841947%

Flavonoids

Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg

Nutrients (% of daily need)

Calories: 176.08kcal (8.8%), Fat: 11.63g (17.9%), Saturated Fat: 5.27g (32.95%), Carbohydrates: 16.22g (5.41%), Net Carbohydrates: 14.57g (5.3%), Sugar: 10.59g (11.77%), Cholesterol: 4.32mg (1.44%), Sodium: 92.56mg (4.02%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 8.13mg (2.71%), Protein: 2.61g (5.23%), Manganese: 0.34mg (16.76%), Copper: 0.2mg (9.99%), Phosphorus: 84.73mg (8.47%), Magnesium: 30.07mg (7.52%), Fiber: 1.65g (6.61%), Iron: 1.07mg (5.93%), Calcium: 58.2mg (5.82%), Selenium: 3.76µg (5.37%), Vitamin B2: 0.08mg (4.51%), Zinc: 0.6mg (3.99%), Potassium: 135.33mg (3.87%), Vitamin B1: 0.05mg (3.19%), Vitamin A: 147.59IU (2.95%), Folate: 9.5µg (2.37%), Vitamin B6: 0.04mg (2.01%), Vitamin B3: 0.39mg (1.97%), Vitamin B5: 0.17mg (1.65%), Vitamin E: 0.21mg (1.39%), Vitamin B12: 0.07µg (1.14%)