



Chocolate Crispy Cookies

READY IN



45 min.

SERVINGS



84

CALORIES



81 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 4 cups rice cereal crisp
- ☐ 2 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 2 cups semi chocolate chips
- ☐ 2 teaspoons vanilla extract
- ☐ 2 cups sugar white

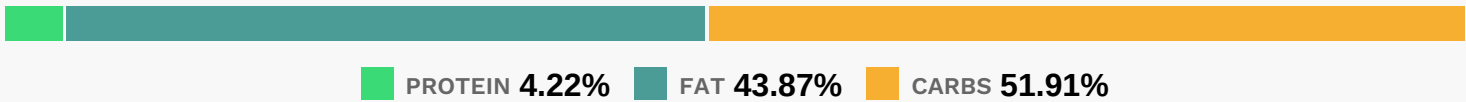
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Stir together flour, baking soda and salt and set aside. Beat butter or margarine and sugar until smooth. Beat in eggs and vanilla.
- ☐ Mix in flour mixture. Stir in cereal and chocolate chips.
- ☐ Drop onto greased baking sheet and bake for about 10 minutes or until lightly browned.

Nutrition Facts



Properties

Glycemic Index:2.32, Glycemic Load:5.38, Inflammation Score:-1, Nutrition Score:1.4334782575784%

Nutrients (% of daily need)

Calories: 81.24kcal (4.06%), Fat: 3.99g (6.14%), Saturated Fat: 2.37g (14.84%), Carbohydrates: 10.63g (3.54%), Net Carbohydrates: 10.17g (3.7%), Sugar: 6.35g (7.06%), Cholesterol: 9.96mg (3.32%), Sodium: 46.34mg (2.01%), Alcohol: 0.03g (100%), Alcohol %: 0.24% (100%), Caffeine: 3.69mg (1.23%), Protein: 0.86g (1.73%), Manganese: 0.08mg (4.14%), Copper: 0.06mg (3.11%), Selenium: 2.09µg (2.99%), Iron: 0.49mg (2.72%), Vitamin B1: 0.04mg (2.34%), Magnesium: 8.82mg (2.2%), Folate: 8.75µg (2.19%), Phosphorus: 18.94mg (1.89%), Fiber: 0.46g (1.82%), Vitamin B2: 0.03mg (1.74%), Vitamin A: 75.33IU (1.51%), Vitamin B3: 0.29mg (1.45%), Zinc: 0.17mg (1.11%)