



Creamsicle Cookies

READY IN



30 min.

SERVINGS



36

CALORIES



133 kcal

DESSERT

Ingredients

- 2.5 cups flour
- 0.8 teaspoon baking soda
- 0.5 cup brown sugar packed
- 0.5 cup brown sugar packed
- 0.3 cup butter
- 1 large eggs
- 2 tablespoons orange zest (for me that was the 2 oranges)
- 0.5 teaspoon salt
- 0.5 cup sugar

- 1 teaspoon vanilla extract
- 2 cups chocolate chips white

Equipment

- bowl
- baking sheet
- oven

Directions

- Preheat oven to 375 degrees. In a small bowl, combine flour, baking soda, and salt; set aside. In a large bowl, cream butter and sugars until light and creamy. Beat in egg and vanilla until smooth. Gradually add flour mixture until combined. Stir in orange zest and chips. Drop rounded teaspoonfuls onto ungreased cookie sheets. Do not flatten cookies; it will make them dry.
- Bake 8 - 10 minutes or until golden brown around edges. Do not overcook! Cookies will be plump. Cool for several minutes on cookie sheets before transferring to rack to cool completely. Store in airtight container.

Nutrition Facts



Properties

Glycemic Index:7.36, Glycemic Load:10.86, Inflammation Score:-1, Nutrition Score:2.0582608695652%

Nutrients (% of daily need)

Calories: 133.35kcal (6.67%), Fat: 4.72g (7.25%), Saturated Fat: 2.81g (17.55%), Carbohydrates: 21.41g (7.14%), Net Carbohydrates: 21.12g (7.68%), Sugar: 14.64g (16.27%), Cholesterol: 10.66mg (3.55%), Sodium: 78.14mg (3.4%), Protein: 1.68g (3.37%), Selenium: 3.93µg (5.61%), Vitamin B1: 0.08mg (5.03%), Vitamin B2: 0.08mg (4.64%), Folate: 17.45µg (4.36%), Manganese: 0.06mg (3.24%), Phosphorus: 30.42mg (3.04%), Vitamin B3: 0.6mg (2.99%), Calcium: 28.03mg (2.8%), Iron: 0.5mg (2.77%), Potassium: 49.24mg (1.41%), Vitamin B5: 0.13mg (1.32%), Vitamin B12: 0.07µg (1.18%), Fiber: 0.29g (1.16%), Copper: 0.02mg (1.15%), Zinc: 0.16mg (1.05%), Vitamin A: 51.29IU (1.03%), Vitamin E: 0.15mg (1.02%)