



## Creme de Menthe Chocolate Chip Cookies

READY IN



20 min.

SERVINGS



30

CALORIES



245 kcal

DESSERT

### Ingredients

- 0.8 teaspoon baking soda
- 1 cup brown sugar
- 1 cup butter softened
- 3 cups mint chocolate chips
- 2 tablespoons creme de menthe liqueur
- 2 eggs
- 3 cups flour all-purpose
- 0.5 teaspoon salt
- 0.8 cup sugar white

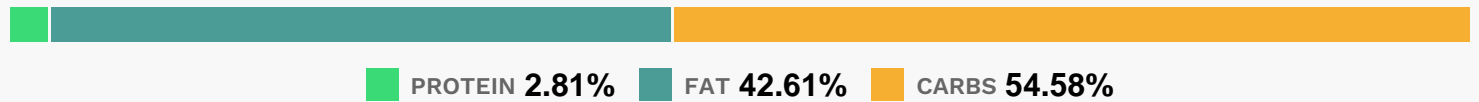
## Equipment

- bowl
- baking sheet
- oven
- wire rack
- wooden spoon

## Directions

- Preheat oven to 350 degrees F (175 degrees C).
- In large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs, then stir in the creme de menthe liqueur.
- Combine the flour, baking soda and salt; stir into the mint mixture.
- Mix in the chocolate chips by hand using a wooden spoon. Drop dough by heaping teaspoonfuls onto an ungreased cookie sheet. Cookies should be at least 2 inches apart.
- Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:6.5, Glycemic Load:10.39, Inflammation Score:-2, Nutrition Score:2.50130434658222%

## Nutrients (% of daily need)

Calories: 244.77kcal (12.24%), Fat: 11.7g (18%), Saturated Fat: 7.22g (45.1%), Carbohydrates: 33.73g (11.24%), Net Carbohydrates: 33.39g (12.14%), Sugar: 22.85g (25.39%), Cholesterol: 27.18mg (9.06%), Sodium: 121.34mg (5.28%), Alcohol: 0.3g (100%), Alcohol %: 0.69% (100%), Protein: 1.73g (3.47%), Selenium: 5.34µg (7.62%), Vitamin B1: 0.1mg (6.65%), Folate: 24.55µg (6.14%), Vitamin B2: 0.08mg (4.63%), Manganese: 0.09mg (4.57%), Vitamin A: 204.93IU (4.1%), Iron: 0.69mg (3.82%), Vitamin B3: 0.75mg (3.76%), Calcium: 24.35mg (2.44%), Potassium: 80.53mg (2.3%), Phosphorus: 21.42mg (2.14%), Vitamin E: 0.21mg (1.43%), Fiber: 0.34g (1.35%), Copper: 0.02mg (1.24%), Vitamin B5: 0.12mg (1.18%)