



## Crunchy Chocolate Chip Cookies — Small Batch

READY IN



22 min.

SERVINGS



24

CALORIES



147 kcal

DESSERT

### Ingredients

- ☐ 0.5 tablespoon apple cider white
- ☐ 0.5 teaspoon baking soda
- ☐ 1.5 tablespoons eggs lightly beaten
- ☐ 1 cup king arthur flour all-purpose
- ☐ 0.3 cup granulated sugar
- ☐ 0.5 cup brown sugar dark light packed
- ☐ 1 handful some pecans toasted
- ☐ 0.4 teaspoon salt

- ☐ 1.5 cups semi-sweet chips
- ☐ 4 tablespoons shortening flavored (butter or regular are okay)
- ☐ 4 tablespoons butter unsalted
- ☐ 1 teaspoons vanilla extract

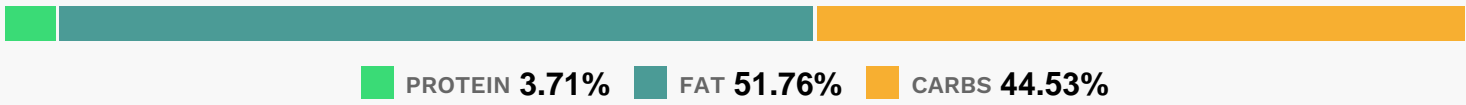
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

## Directions

- ☐ Preheat oven to 350 degrees F. Have ready an ungreased cookie sheet. With an electric mixer, beat the butter, shortening and both sugars until light and fluffy; Beat in vanilla, salt and vinegar, scrape sides of bowl and beat in egg. When egg is well mixed, add baking soda and beat so that it is well distributed; Stir in the flour, being careful not to over-beat. Stir in the chocolate chips and nuts (if using) Drop by tablespoonfuls onto the cookie sheets.
- ☐ Bake for 10-14 minutes.
- ☐ Let cool on cookie sheet for a couple of minutes then transfer to a rack to cool completely. Makes about 24

## Nutrition Facts



## Properties

Glycemic Index:8.55, Glycemic Load:4.33, Inflammation Score:-1, Nutrition Score:2.765217397524%

## Nutrients (% of daily need)

Calories: 147.27kcal (7.36%), Fat: 8.51g (13.09%), Saturated Fat: 4.25g (26.56%), Carbohydrates: 16.48g (5.49%), Net Carbohydrates: 15.43g (5.61%), Sugar: 10.7g (11.89%), Cholesterol: 9.13mg (3.04%), Sodium: 63.35mg (2.75%), Alcohol: 0.06g (100%), Alcohol %: 0.25% (100%), Caffeine: 9.68mg (3.22%), Protein: 1.37g (2.74%), Manganese: 0.19mg (9.52%), Copper: 0.15mg (7.6%), Iron: 1.01mg (5.59%), Magnesium: 21.59mg (5.4%), Selenium: 3.09µg

(4.41%), Fiber: 1.04g (4.18%), Phosphorus: 37.59mg (3.76%), Vitamin B1: 0.05mg (3.05%), Folate: 10.09µg (2.52%),  
Zinc: 0.35mg (2.35%), Potassium: 77.76mg (2.22%), Vitamin B2: 0.04mg (2.17%), Vitamin B3: 0.41mg (2.05%),  
Vitamin K: 2.13µg (2.03%), Vitamin E: 0.26mg (1.76%), Vitamin A: 68.95IU (1.38%), Calcium: 12.77mg (1.28%)