



WHATSheATE



Easy Graham Cracker Cookies



Vegetarian

READY IN



30 min.

SERVINGS



12

CALORIES



217 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup brown sugar packed
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 4 graham crackers crushed
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup sugar white

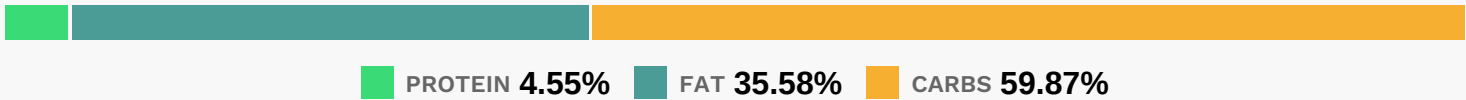
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C).
- ☐ Whisk white sugar, brown sugar, butter, and egg together in a large bowl. Stir flour, baking soda, and salt into sugar mixture until batter is just mixed; fold in chocolate chips.
- ☐ Roll dough into 1-inch balls.
- ☐ Pour graham cracker crumbs into a resealable bag.
- ☐ Place each dough ball, 1 at a time, into the bag and shake until completely coated in graham cracker crumbs. Arrange coated dough balls on a baking sheet.
- ☐ Bake in the preheated oven until cookies are lightly browned on the edges and have 'cracks' in the middle, about 10 minutes.

Nutrition Facts



Properties

Glycemic Index:22.42, Glycemic Load:16.96, Inflammation Score:-2, Nutrition Score:3.3073912858963%

Nutrients (% of daily need)

Calories: 216.64kcal (10.83%), Fat: 8.67g (13.33%), Saturated Fat: 5.07g (31.71%), Carbohydrates: 32.8g (10.93%), Net Carbohydrates: 32.22g (11.72%), Sugar: 18.34g (20.38%), Cholesterol: 33.98mg (11.33%), Sodium: 242.23mg (10.53%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.49g (4.99%), Selenium: 6.68µg (9.54%), Vitamin B1: 0.14mg (9.02%), Folate: 32.84µg (8.21%), Vitamin B2: 0.11mg (6.47%), Iron: 1.05mg (5.85%), Manganese: 0.11mg (5.7%), Vitamin B3: 1.12mg (5.58%), Vitamin A: 256.16IU (5.12%), Phosphorus: 36.2mg (3.62%), Fiber: 0.58g (2.32%), Magnesium: 7.65mg (1.91%), Calcium: 18.11mg (1.81%), Vitamin E: 0.27mg (1.78%), Zinc: 0.26mg (1.73%), Copper: 0.03mg (1.58%), Vitamin B5: 0.15mg (1.47%), Potassium: 44.69mg (1.28%), Vitamin B6: 0.02mg (1.09%)