



Easy Passover Chocolate Chip Cookies

 Dairy Free

READY IN



60 min.

SERVINGS



24

CALORIES



111 kcal

DESSERT

Ingredients

- ☐ 1 large eggs
- ☐ 0.8 cup matzo cake meal
- ☐ 2 teaspoons orange juice
- ☐ 1 teaspoon firmly potato starch packed
- ☐ 0.3 teaspoon salt to taste
- ☐ 0.7 cup semi-sweet chocolate chips to taste
- ☐ 0.5 cup vegetable shortening
- ☐ 0.8 cup sugar white

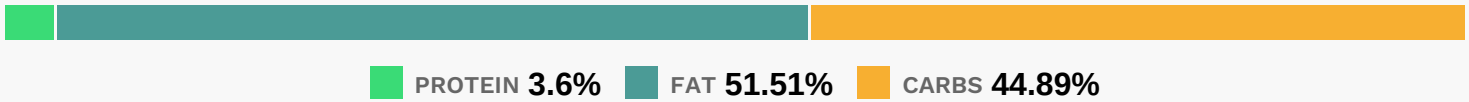
Equipment

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

Directions

- ☐ Place oven rack in the upper third of the oven.
- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Spray 2 cushioned or heavy-duty baking sheets with cooking spray.
- ☐ Beat shortening and sugar together in a large mixing bowl with an electric mixer on medium speed until creamy and smooth.
- ☐ Beat egg into shortening mixture until well mixed.
- ☐ Place matzo cake meal, orange juice, potato starch, and salt into bowl with shortening mixture; beat on low speed until batter is well combined. Stir chocolate chips into batter.
- ☐ Drop batter by rounded tablespoons about 2 inches apart onto prepared baking sheets.
- ☐ Bake cookies in the preheated oven until pale golden brown, 14 to 17 minutes.
- ☐ Cool cookies on baking sheet for 2 minutes.
- ☐ Transfer to rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:5.09, Glycemic Load:4.39, Inflammation Score:-1, Nutrition Score:1.5699999850729%

Flavonoids

Hesperetin: 0.07mg, Hesperetin: 0.07mg, Hesperetin: 0.07mg, Hesperetin: 0.07mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 110.78kcal (5.54%), Fat: 6.41g (9.87%), Saturated Fat: 2.21g (13.84%), Carbohydrates: 12.58g (4.19%), Net Carbohydrates: 12.05g (4.38%), Sugar: 8.09g (8.99%), Cholesterol: 8.04mg (2.68%), Sodium: 36.03mg (1.57%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 4.18mg (1.39%), Protein: 1.01g (2.01%), Manganese: 0.09mg (4.71%), Selenium: 2.7µg (3.86%), Copper: 0.07mg (3.28%), Iron: 0.49mg (2.73%), Vitamin K: 2.64µg (2.52%), Magnesium: 10.02mg (2.5%), Fiber: 0.53g (2.1%), Vitamin E: 0.32mg (2.1%), Phosphorus: 20.9mg (2.09%), Vitamin B2: 0.03mg (1.53%), Vitamin B1: 0.02mg (1.39%), Zinc: 0.19mg (1.25%), Vitamin B3: 0.22mg (1.09%), Potassium: 37.47mg (1.07%)