



Eggless Chocolate Chip Cookie

 Popular

READY IN



25 min.

SERVINGS



42

CALORIES



151 kcal

DESSERT

Ingredients

- ☐ 2.3 cups all purpose flour
- ☐ 1 teaspoon baking soda
- ☐ 0.8 cup firmly brown sugar light packed (I used)
- ☐ 1 cup butter softened
- ☐ 4.5 teaspoons ener-g in place of 3 eggs
- ☐ 0.8 cup granulated sugar
- ☐ 1 cup nuts (Optional)
- ☐ 0.3 teaspoon salt

- ☐ 1.5 cups semi chocolate chips sweet
- ☐ 2 teaspoons vanilla extract
- ☐ 6 tablespoons water

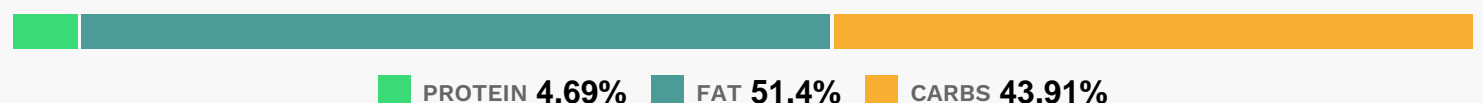
Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ blender

Directions

- ☐ Preheat the oven to 375F/190C for 15 minutes. If using a non stick pan greasing is not necessary, otherwise use parchment paper to line the cookie sheets. In a large bowl, cream together the butter, granulated sugar, brown sugar and vanilla. In a food processor/blender whip together the egg replacer powder and water together, until it's thick and creamy.
- ☐ Add this mixture to the creamed butter and sugar, combine thoroughly. In another bowl, sift together the flour, baking soda and salt. Gradually beat the flour mixture into the wet mixture until it begins to form a dough. When it is almost thoroughly combined stir in the chocolate chips and nuts, if using. I greased a tablespoon to scoop the dough and drop it easily onto the baking sheet.
- ☐ Bake 8–10 minutes, or until golden brown.
- ☐ Let stand for 2 minutes on the baking sheet itself. Then transfer the cookies to wire racks to cool completely before storing.

Nutrition Facts



Properties

Glycemic Index:5.35, Glycemic Load:6.36, Inflammation Score:-2, Nutrition Score:2.8813043235113%

Nutrients (% of daily need)

Calories: 150.7kcal (7.53%), Fat: 8.74g (13.44%), Saturated Fat: 4.46g (27.86%), Carbohydrates: 16.79g (5.6%), Net Carbohydrates: 15.79g (5.74%), Sugar: 9.78g (10.87%), Cholesterol: 13.97mg (4.66%), Sodium: 77.85mg (3.38%), Alcohol: 0.07g (100%), Alcohol %: 0.26% (100%), Caffeine: 5.53mg (1.84%), Protein: 1.8g (3.59%), Manganese: 0.2mg (10.03%), Copper: 0.14mg (6.83%), Magnesium: 21.07mg (5.27%), Iron: 0.88mg (4.91%), Selenium: 3.1µg (4.42%), Phosphorus: 41.37mg (4.14%), Vitamin B1: 0.06mg (4.13%), Fiber: 1g (4.01%), Folate: 14.42µg (3.6%), Vitamin B3: 0.62mg (3.09%), Vitamin B2: 0.05mg (2.84%), Vitamin A: 141.65IU (2.83%), Zinc: 0.36mg (2.41%), Potassium: 71.69mg (2.05%), Calcium: 12.37mg (1.24%), Vitamin E: 0.17mg (1.15%), Vitamin B5: 0.11mg (1.09%)