



## Eggless Chocolate Chip Cookies

 Popular

READY IN



38 min.

SERVINGS



43

CALORIES



318 kcal

DESSERT

### Ingredients

- ☐ 2.3 cup all purpose flour (I Used 2 cups Flour And)
- ☐ 1 Teaspoon double-acting baking powder
- ☐ 1 cup butter softened (I Used Smart Balance)
- ☐ 0.5 cup granulated sugar
- ☐ 43 servings optional nuts chopped for 1 batch (I Used Walnuts )
- ☐ 1.8 cups semi-sweet chocolate chips/chunks white (I Used Chocolate Chips)
- ☐ 0.5 cup condensed milk fat free sweetened (I Used Eagle Brand Milk)
- ☐ 0.5 Teaspoon vanilla extract (Not Mentioned In The Original Recipe But I Included It)

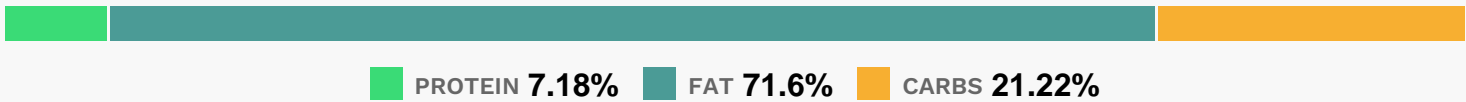
# Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ spatula

# Directions

- ☐ Preheat the oven to 350F (180C) for 15 minutes.Grease baking sheets or line it with parchment paper.Beat the butter and sugar together in a large bowl until pale and creamy (for 5 minutes).
- ☐ Pour in the condensed milk, vanilla extract and beat to combine.In a separate bowl, sift the flour, cocoa and baking powder and combine well.Stir into the butter mixture, then add the chocolate chips, nuts (if using).
- ☐ Combine it well using a spatula. Don't beat it.Take a tablespoonful of dough, roll it and flatten it using your fingers. Grease the tablespoon, so that the dough will fall off easily.
- ☐ Bake it for 15-18 minutes, or until golden brown. (The color check can be done if using all purpose flour only. Mine were done at 17 minutes).
- ☐ Let the cookies cool for 5 minutes in the baking sheet itself. Don't try to remove it. It may look unbaked but it will become hard on the baking sheet itself.After 5-10 minutes, using a spatula transfer the cookies to a wire rack to cool completely.

# Nutrition Facts



# Properties

Glycemic Index:10.19, Glycemic Load:9.89, Inflammation Score:-4, Nutrition Score:8.5852174054345%

# Flavonoids

Cyanidin: 0.81mg, Cyanidin: 0.81mg, Cyanidin: 0.81mg, Cyanidin: 0.81mg

Nutrients (% of daily need)

Calories: 317.9kcal (15.9%), Fat: 26.57g (40.88%), Saturated Fat: 6.18g (38.62%), Carbohydrates: 17.72g (5.91%), Net Carbohydrates: 15.52g (5.64%), Sugar: 9.39g (10.43%), Cholesterol: 14.1mg (4.7%), Sodium: 55.67mg (2.42%), Alcohol: 0.02g (100%), Alcohol %: 0.04% (100%), Protein: 5.99g (11.98%), Manganese: 1.07mg (53.49%), Copper: 0.49mg (24.58%), Phosphorus: 136.07mg (13.61%), Magnesium: 50.78mg (12.69%), Vitamin B1: 0.16mg (10.78%), Folate: 42.43µg (10.61%), Fiber: 2.2g (8.81%), Vitamin B6: 0.17mg (8.5%), Zinc: 1.07mg (7.1%), Vitamin B2: 0.12mg (6.77%), Iron: 1.21mg (6.74%), Selenium: 4.61µg (6.59%), Calcium: 61.83mg (6.18%), Potassium: 174.85mg (5%), Vitamin B3: 0.79mg (3.93%), Vitamin A: 149.62IU (2.99%), Vitamin B5: 0.28mg (2.77%), Vitamin E: 0.41mg (2.75%), Vitamin K: 1.89µg (1.8%), Vitamin B12: 0.07µg (1.09%)