



Famous Amos Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



48

CALORIES



167 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 1 cup butter
- 1 teaspoon cream of tartar
- 1 eggs
- 4 cups flour all-purpose
- 1 cup brown sugar light packed
- 1 tablespoon milk
- 1 teaspoon salt
- 2 cups semi chocolate chips

- 1 teaspoon vanilla extract
- 1 cup vegetable oil
- 0.5 cup walnut pieces chopped
- 1 cup granulated sugar white

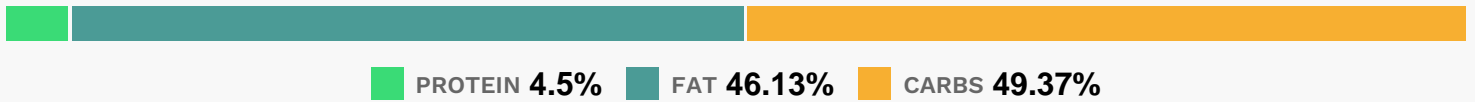
Equipment

- baking sheet
- oven

Directions

- Thoroughly cream sugars, margarine, oil, egg, milk and vanilla.
- Add dry ingredients, nuts and chocolate chips.
- Drop by teaspoon onto ungreased cookie sheets.
- Bake at 350 degrees F (175 degrees C) for 8-12 minutes. (Cookies are light in color when done.)

Nutrition Facts



Properties

Glycemic Index:5.27, Glycemic Load:8.68, Inflammation Score:-2, Nutrition Score:3.2830434747688%

Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg

Nutrients (% of daily need)

Calories: 166.61kcal (8.33%), Fat: 8.62g (13.27%), Saturated Fat: 4.35g (27.17%), Carbohydrates: 20.77g (6.92%), Net Carbohydrates: 19.8g (7.2%), Sugar: 11.45g (12.72%), Cholesterol: 14.07mg (4.69%), Sodium: 105.42mg (4.58%), Alcohol: 0.03g (100%), Alcohol %: 0.09% (100%), Caffeine: 6.45mg (2.15%), Protein: 1.89g (3.78%), Manganese: 0.22mg (10.79%), Selenium: 4.64µg (6.62%), Copper: 0.13mg (6.57%), Vitamin B1: 0.09mg (5.94%), Iron: 1.05mg (5.82%), Folate: 20.88µg (5.22%), Magnesium: 18.08mg (4.52%), Fiber: 0.96g (3.85%), Phosphorus: 38.42mg (3.84%), Vitamin B2: 0.06mg (3.77%), Vitamin B3: 0.7mg (3.5%), Vitamin A: 127.63IU (2.55%), Vitamin K: 2.61µg (2.49%), Potassium: 78.54mg (2.24%), Zinc: 0.33mg (2.19%), Vitamin E: 0.25mg (1.69%), Calcium: 13.33mg (1.33%), Vitamin B5: 0.1mg (1.02%)