



French Vanilla-Chocolate Chunk Cookie Mix

 Dairy Free

READY IN



23 min.

SERVINGS



36

CALORIES



108 kcal

DESSERT

Ingredients

- 0.5 tsp baking soda
- 1 cup flour
- 1 cup quick-cooking oats
- 12 oz baker's semi-sweet chocolate coarsely chopped
- 0.8 cup sugar
- 0.3 cup maxwell house international vanilla french
- 0.5 cup planters walnuts chopped

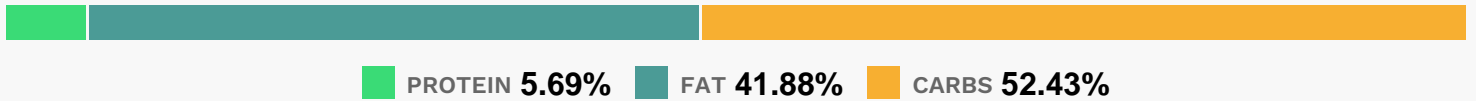
Equipment

- bowl
- baking sheet
- oven
- blender

Directions

- Layer ingredients in 1-1/2-qt. glass canister or jar in the following order (from bottom to top): flour, baking soda, sugar mixed with flavored instant coffee, oats, chocolate and nuts, tapping jar gently on counter to settle each layer before adding next layer. Cover with lid.
- Attach Baking Directions (see below) to jar.
- Heat oven to 375F. Beat 3/4 cup softened butter, 1 egg and 1 tsp. vanilla in large bowl with mixer until blended. Empty contents of cookie mix jar into bowl; beat until blended.
- Drop heaping tablespoonfuls of dough, 2 inches apart, onto baking sheets.
- Bake 12 to 13 min. or until golden brown. Cool on baking sheet 1 min.
- Remove to wire racks; cool completely.

Nutrition Facts



Properties

Glycemic Index:6.39, Glycemic Load:5.71, Inflammation Score:-1, Nutrition Score:2.8621739216311%

Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg

Nutrients (% of daily need)

Calories: 107.93kcal (5.4%), Fat: 4.88g (7.51%), Saturated Fat: 2.21g (13.83%), Carbohydrates: 13.76g (4.59%), Net Carbohydrates: 12.58g (4.58%), Sugar: 7.95g (8.84%), Cholesterol: 0.57mg (0.19%), Sodium: 18.81mg (0.82%), Alcohol: 0.66g (100%), Alcohol %: 3.66% (100%), Caffeine: 8.13mg (2.71%), Protein: 1.49g (2.99%), Manganese: 0.31mg (15.29%), Copper: 0.16mg (7.94%), Magnesium: 26.28mg (6.57%), Iron: 0.91mg (5.08%), Fiber: 1.17g (4.68%), Phosphorus: 44.37mg (4.44%), Selenium: 2.84µg (4.06%), Vitamin B1: 0.05mg (3.21%), Zinc: 0.4mg (2.66%), Folate: 8.67µg (2.17%), Potassium: 75.46mg (2.16%), Vitamin B2: 0.03mg (1.74%), Vitamin B3: 0.33mg (1.65%)