



## Ginger “Tollhouse” Cookies (Gluten-Free\*)



Gluten Free



Dairy Free



Low Fod Map

READY IN



20 min.

SERVINGS



12

CALORIES



351 kcal

DESSERT

## Ingredients

- ☐ 1 Teaspoon baking soda
- ☐ 2 eggs
- ☐ 0.8 cup evaporated cane juice light
- ☐ 2.3 cups a blend gluten-free with xanthan gum – i successfully tried one from authentic foods in this recipe) all-purpose
- ☐ 0.8 cup butter (Really, those Earth Balance Buttery Sticks are the best... and no trans fat!)
- ☐ 0.5 Teaspoon salt
- ☐ 1 Teaspoon vanilla extract
- ☐ 0.8 cup sugar white

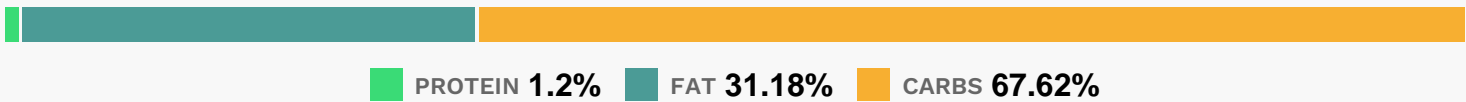
## Equipment

- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack

## Directions

- ☐ Preheat oven to 350°
- ☐ Combine the flour, baking soda, and salt in a bowl, and set aside.In a mixing bowl, cream together the margarine, sugars, and vanilla.
- ☐ Add the eggs, and mix them in to make a nice creamy dough.Slowly incorporate the flour mixture until everything is well combined.Fold in the chocolate chips and as many ginger bits as you would like, by hand. \*If you have some ginger-averse taste buds in your house, just divide up the dough and make a ginger loaded batch for yourself.Drop globs of the dough by the tablespoonful onto a cookie sheet.
- ☐ Bake for 9 to 10 minutes, or until they are no longer doughy in the center and are just turning golden around the edges.
- ☐ Remove to a wire rack to cool.

## Nutrition Facts



## Properties

Glycemic Index:5.84, Glycemic Load:8.73, Inflammation Score:-5, Nutrition Score:6.3921738878378%

## Nutrients (% of daily need)

Calories: 350.92kcal (17.55%), Fat: 12.16g (18.71%), Saturated Fat: 2.6g (16.24%), Carbohydrates: 59.33g (19.78%), Net Carbohydrates: 25.17g (9.15%), Sugar: 25.04g (27.83%), Cholesterol: 27.28mg (9.09%), Sodium: 1613.58mg (70.16%), Alcohol: 0.11g (100%), Alcohol %: 0.16% (100%), Protein: 1.05g (2.1%), Fiber: 34.16g (136.63%), Phosphorus: 135.8mg (13.58%), Vitamin A: 547.09IU (10.94%), Potassium: 163.81mg (4.68%), Vitamin E: 0.52mg (3.45%), Selenium: 2.33µg (3.32%), Vitamin B2: 0.04mg (2.44%), Vitamin B12: 0.08µg (1.32%), Vitamin B5: 0.12mg (1.24%)