



Golden Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



48

CALORIES



71 kcal

DESSERT

Ingredients

- 0.5 teaspoon baking soda
- 0.5 cup butter softened
- 1 eggs
- 1.1 cups flour all-purpose
- 0.3 cup brown sugar light
- 0.5 teaspoon salt
- 1 cup semi chocolate chips
- 1 teaspoon vanilla extract
- 0.5 cup walnuts chopped

0.5 cup sugar white

Equipment

bowl

baking sheet

oven

wire rack

Directions

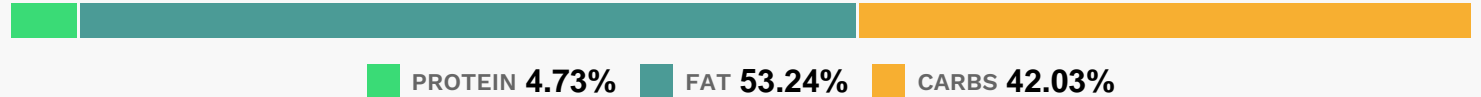
Preheat oven to 375 degrees F (190 degrees C).

Sift together in a large bowl flour, baking soda and salt. To this add sugars, egg, vanilla extract and butter. Beat until smooth and well blended. Stir in nuts and chocolate chips.

Drop by teaspoonfuls 2 inches apart on ungreased cookie sheet.

Bake for 10-12 minutes or until golden colored. Cool on wire rack.

Nutrition Facts



Properties

Glycemic Index:4.48, Glycemic Load:3.09, Inflammation Score:-1, Nutrition Score:1.4369565266306%

Flavonoids

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

Nutrients (% of daily need)

Calories: 71.23kcal (3.56%), Fat: 4.27g (6.57%), Saturated Fat: 2.15g (13.43%), Carbohydrates: 7.59g (2.53%), Net Carbohydrates: 7.13g (2.59%), Sugar: 4.62g (5.14%), Cholesterol: 8.72mg (2.91%), Sodium: 52.94mg (2.3%), Alcohol: 0.03g (100%), Alcohol %: 0.25% (100%), Caffeine: 3.22mg (1.08%), Protein: 0.85g (1.71%), Manganese: 0.11mg (5.63%), Copper: 0.07mg (3.59%), Selenium: 1.7µg (2.43%), Iron: 0.43mg (2.41%), Magnesium: 9.44mg (2.36%), Phosphorus: 19.56mg (1.96%), Vitamin B1: 0.03mg (1.92%), Fiber: 0.46g (1.84%), Folate: 7.07µg (1.77%), Vitamin B2: 0.02mg (1.39%), Vitamin A: 66.16IU (1.32%), Zinc: 0.17mg (1.15%), Vitamin B3: 0.22mg (1.11%)