



Ice Cream Chocolate Chip Cookies

 Popular

READY IN



45 min.

SERVINGS



36

CALORIES



191 kcal

DESSERT

Ingredients

- ☐ 4 cups all purpose flour
- ☐ 1.5 teaspoons baking soda
- ☐ 0.8 cup brown sugar packed
- ☐ 2 sticks butter softened
- ☐ 1 bag chocolate chips
- ☐ 2 large eggs
- ☐ 1 cup granulated sugar
- ☐ 1 teaspoon kosher salt

- ☐ 1.5 Tablespoons vanilla pure
- ☐ 0.5 cup whipped cream frozen (from container)

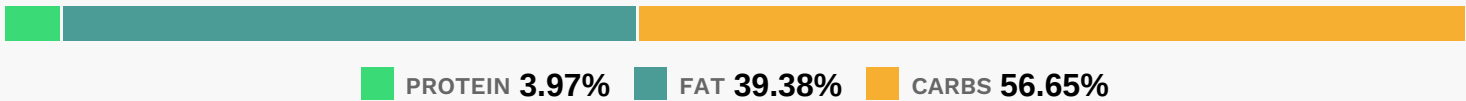
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees F. In a stand or electric mixer, cream the butter and sugars until fluffy.
- ☐ Add in eggs and vanilla until well combined.
- ☐ Add in ice cream until combined.
- ☐ Place flour, baking soda and salt into a large bowl; mix.
- ☐ Add to wet ingredients along with the chocolate chips; mix until just combined. With a medium cookie scoop, scoop dough onto a silpat or parchment lined baking sheet.
- ☐ Bake for 9–11 minutes or until cookies are cooked through.
- ☐ Let cool for 5 minutes on baking sheet before transferring to a cooling rack.
- ☐ Serve with a marashino cherry on top

Nutrition Facts



Properties

Glycemic Index:7.11, Glycemic Load:11.8, Inflammation Score:-2, Nutrition Score:2.6126087324937%

Nutrients (% of daily need)

Calories: 190.92kcal (9.55%), Fat: 8.41g (12.94%), Saturated Fat: 5.15g (32.17%), Carbohydrates: 27.23g (9.07%), Net Carbohydrates: 26.84g (9.76%), Sugar: 15.9g (17.66%), Cholesterol: 24.64mg (8.21%), Sodium: 157.64mg (6.85%),

Alcohol: 0.19g (100%), Alcohol %: 0.52% (100%), Protein: 1.91g (3.82%), Selenium: 5.75µg (8.21%), Vitamin B1: 0.11mg (7.42%), Folate: 27.05µg (6.76%), Vitamin B2: 0.09mg (5.26%), Manganese: 0.1mg (5.01%), Vitamin B3: 0.83mg (4.17%), Iron: 0.73mg (4.07%), Vitamin A: 179.6IU (3.59%), Phosphorus: 24.15mg (2.41%), Calcium: 18.2mg (1.82%), Potassium: 57.86mg (1.65%), Fiber: 0.39g (1.55%), Vitamin B5: 0.13mg (1.27%), Copper: 0.03mg (1.27%), Vitamin E: 0.19mg (1.26%), Magnesium: 4.25mg (1.06%), Zinc: 0.15mg (1.03%)