

Jumpin' Java Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



36

CALORIES



138 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 2 cups brown sugar packed
- ☐ 2 eggs
- ☐ 3 cups flour all-purpose
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.5 teaspoon salt
- ☐ 1 cup shortening
- ☐ 1 cup strong coffee decoction brewed

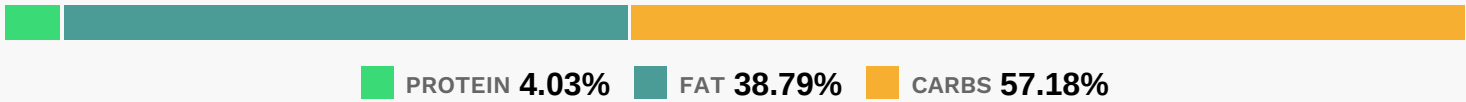
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease 2 baking sheets.
- ☐ In a large bowl, cream the shortening, brown sugar and eggs. Stir in the coffee. Gradually blend in flour, baking soda, cinnamon and salt. Stir in raisins if using. Drop by spoonfuls 2 inches apart on cookie sheets.
- ☐ Bake 10 to 12 minutes.
- ☐ Let cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:2.22, Glycemic Load:5.75, Inflammation Score:-1, Nutrition Score:2.136521735917%

Nutrients (% of daily need)

Calories: 138.4kcal (6.92%), Fat: 6.03g (9.28%), Saturated Fat: 1.52g (9.48%), Carbohydrates: 20g (6.67%), Net Carbohydrates: 19.69g (7.16%), Sugar: 11.89g (13.22%), Cholesterol: 9.09mg (3.03%), Sodium: 70.17mg (3.05%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.41g (2.82%), Selenium: 4.43µg (6.33%), Vitamin B1: 0.08mg (5.65%), Folate: 20.47µg (5.12%), Manganese: 0.09mg (4.54%), Vitamin B2: 0.07mg (3.98%), Iron: 0.62mg (3.46%), Vitamin B3: 0.64mg (3.22%), Vitamin K: 3.09µg (2.94%), Vitamin E: 0.38mg (2.55%), Phosphorus: 16.81mg (1.68%), Vitamin B5: 0.15mg (1.55%), Calcium: 13.84mg (1.38%), Fiber: 0.31g (1.24%), Copper: 0.02mg (1.14%)