

Miami Chocolate Chip Cookies

READY IN

ready

45 min.

SERVINGS

servings

24

CALORIES

calories

251 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.8 cup brown sugar packed
- ☐ 0.8 cup butter
- ☐ 2 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 2 cups semi chocolate chips
- ☐ 0.5 cup cup heavy whipping cream sour
- ☐ 1 teaspoon vanilla extract
- ☐ 0.8 cup sugar white

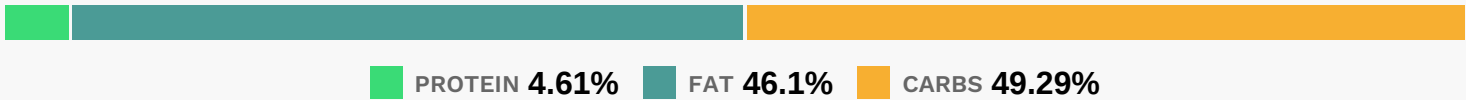
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C).
- ☐ In a large bowl, mix butter, sugars, eggs and vanilla until smooth. In a small bowl, mix flour and baking powder.
- ☐ Add the flour mixture to the butter mixture and slowly add the sour cream.
- ☐ Mix well and add the chocolate chips.
- ☐ Place by teaspoonful on an ungreased cookie sheet.
- ☐ Bake for 9 to 10 minutes or until slightly golden.
- ☐ Remove from cookie sheet and cool. Enjoy!

Nutrition Facts



Properties

Glycemic Index:11.96, Glycemic Load:11.6, Inflammation Score:-3, Nutrition Score:4.9713043358339%

Nutrients (% of daily need)

Calories: 250.59kcal (12.53%), Fat: 12.93g (19.89%), Saturated Fat: 7.57g (47.31%), Carbohydrates: 31.09g (10.36%), Net Carbohydrates: 29.54g (10.74%), Sugar: 18.65g (20.72%), Cholesterol: 32.62mg (10.87%), Sodium: 73.73mg (3.21%), Alcohol: 0.06g (100%), Alcohol %: 0.13% (100%), Caffeine: 12.9mg (4.3%), Protein: 2.91g (5.82%), Manganese: 0.29mg (14.71%), Copper: 0.21mg (10.66%), Selenium: 7.17µg (10.24%), Iron: 1.69mg (9.4%), Magnesium: 31.01mg (7.75%), Vitamin B1: 0.11mg (7.32%), Phosphorus: 69.6mg (6.96%), Folate: 26.12µg (6.53%), Fiber: 1.55g (6.21%), Vitamin B2: 0.1mg (5.9%), Vitamin A: 234.42IU (4.69%), Vitamin B3: 0.91mg (4.56%), Zinc: 0.56mg (3.74%), Calcium: 35.43mg (3.54%), Potassium: 121.28mg (3.47%), Vitamin E: 0.32mg (2.12%), Vitamin B5: 0.19mg (1.91%), Vitamin K: 1.7µg (1.62%), Vitamin B12: 0.08µg (1.36%), Vitamin B6: 0.02mg (1.11%)