



## Mini Chip Sugar Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



114 kcal

DESSERT

### Ingredients

- 0.5 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 0.5 cup brown sugar packed
- 0.3 cup butter softened
- 0.5 cup buttermilk
- 1 eggs
- 2 cups flour all-purpose
- 0.5 teaspoon salt
- 1.5 cups bittersweet chocolate mini

- 1 teaspoon vanilla extract
- 0.8 cup granulated sugar white

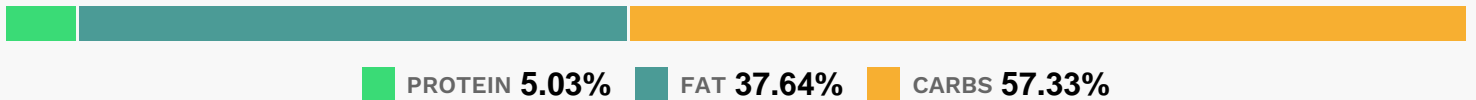
## Equipment

- bowl
- baking sheet
- oven
- blender

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium cookie sheet.
- Cream butter or margarine, brown sugar and sugar in a large mixer bowl until light and fluffy.
- Add egg and vanilla; beat well. In a separate bowl, combine flour, baking soda, baking powder and salt; add alternately with buttermilk to creamed mixture. Beat well. Stir in chips. Drop by rounded teaspoons onto the prepared cookie sheet.
- Bake for 10–12 minutes in the preheated oven, or until lightly browned.
- Remove from cookie sheet and cool.

## Nutrition Facts



## Properties

Glycemic Index:8.84, Glycemic Load:6.81, Inflammation Score:-1, Nutrition Score:2.4256521878035%

## Nutrients (% of daily need)

Calories: 114.38kcal (5.72%), Fat: 4.81g (7.39%), Saturated Fat: 2.8g (17.49%), Carbohydrates: 16.47g (5.49%), Net Carbohydrates: 15.7g (5.71%), Sugar: 10g (11.11%), Cholesterol: 9.87mg (3.29%), Sodium: 89.11mg (3.87%), Alcohol: 0.04g (100%), Alcohol %: 0.17% (100%), Caffeine: 6.27mg (2.09%), Protein: 1.45g (2.89%), Manganese: 0.15mg (7.35%), Copper: 0.1mg (5.23%), Selenium: 3.55µg (5.07%), Iron: 0.84mg (4.65%), Vitamin B1: 0.06mg (3.93%), Magnesium: 15.19mg (3.8%), Folate: 13.54µg (3.39%), Phosphorus: 33.56mg (3.36%), Fiber: 0.77g (3.08%), Vitamin B2: 0.05mg (2.99%), Vitamin B3: 0.48mg (2.4%), Zinc: 0.27mg (1.82%), Potassium: 59.79mg (1.71%), Calcium: 16.46mg (1.65%), Vitamin A: 68.27IU (1.37%)