

My Favorite Chocolate Chip Cookie

 Dairy Free

READY IN



45 min.

SERVINGS



72

CALORIES



110 kcal

DESSERT

Ingredients

- 2 teaspoons baking soda
- 1 cup brown sugar packed
- 4 teaspoons cream of tartar
- 2 eggs
- 4 cups flour all-purpose
- 1 teaspoon salt
- 2 cups semi chocolate chips
- 1 cup shortening

- 2 teaspoons vanilla extract
- 1 cup vegetable oil
- 1 cup granulated sugar white

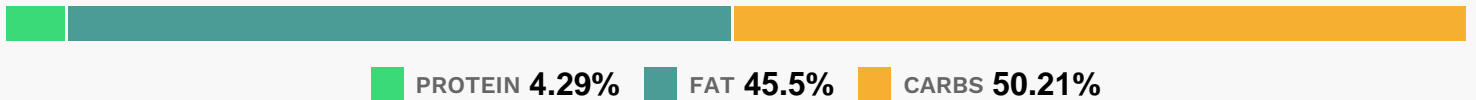
Equipment

- bowl
- baking sheet
- oven

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- In a medium bowl, bowl, beat together the white sugar, brown sugar, oil and shortening until smooth. Stir in eggs and vanilla, beating well after each addition.
- Combine the flour, cream of tartar, baking soda and salt, stir into the sugar mixture. Finally , fold in the chocolate chips. Drop by heaping spoonfuls onto an unprepared cookie sheet.
- Bake for 8 to 10 minutes in the preheated oven.
- Remove from baking sheet to cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:2.02, Glycemic Load:5.77, Inflammation Score:-1, Nutrition Score:2.0878260692824%

Nutrients (% of daily need)

Calories: 109.55kcal (5.48%), Fat: 5.56g (8.56%), Saturated Fat: 1.95g (12.22%), Carbohydrates: 13.81g (4.6%), Net Carbohydrates: 13.22g (4.81%), Sugar: 7.61g (8.45%), Cholesterol: 4.85mg (1.62%), Sodium: 66.17mg (2.88%), Alcohol: 0.04g (100%), Alcohol %: 0.19% (100%), Caffeine: 4.3mg (1.43%), Protein: 1.18g (2.36%), Manganese: 0.12mg (5.84%), Selenium: 3.2µg (4.58%), Iron: 0.69mg (3.84%), Vitamin B1: 0.06mg (3.81%), Copper: 0.08mg (3.77%), Folate: 13.31µg (3.33%), Vitamin K: 3.01µg (2.87%), Magnesium: 10.77mg (2.69%), Vitamin B2: 0.04mg (2.53%), Fiber: 0.59g (2.35%), Phosphorus: 23.06mg (2.31%), Vitamin B3: 0.46mg (2.28%), Potassium: 69.26mg (1.98%), Vitamin E: 0.27mg (1.8%), Zinc: 0.2mg (1.33%)