

Ooey Gooey Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



181 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 0.8 cup brown sugar packed
- 1 cup butter
- 0.3 cup coconut flakes flaked
- 2 eggs
- 2.3 cups flour all-purpose
- 1 teaspoon ground cinnamon
- 1.5 cups marshmallows miniature
- 1 pinch salt

- 2 cups semi chocolate chips
- 1 teaspoon vanilla extract
- 0.8 cup granulated sugar white

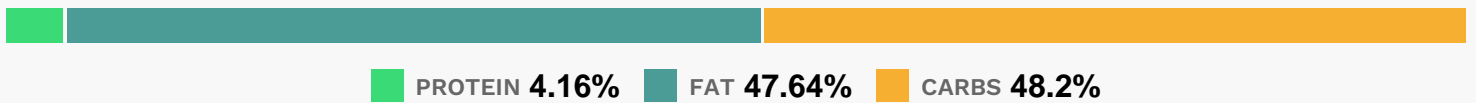
Equipment

- baking sheet
- oven

Directions

- Preheat oven to 375 degrees F (190 degrees C).
- Mix dry ingredients and set aside.
- Cream sugars, butter or margarine and vanilla. Beat in eggs and when smooth add dry ingredients.
- Next add the coconut followed by the marshmallows and finally the chips. They will break up the marshmallows with the beater action.
- Drop small scoop onto ungreased cookie sheets.
- Bake 10 minutes and remove from oven.
- Let sit on tray for several minutes to let the marshmallows dry. This will make it easier to get off the tray. Store in a tight-fitted container.

Nutrition Facts



Properties

Glycemic Index:7.24, Glycemic Load:8.41, Inflammation Score:-2, Nutrition Score:3.3000000421282%

Nutrients (% of daily need)

Calories: 180.53kcal (9.03%), Fat: 9.66g (14.86%), Saturated Fat: 5.87g (36.7%), Carbohydrates: 21.98g (7.33%), Net Carbohydrates: 20.84g (7.58%), Sugar: 13.57g (15.08%), Cholesterol: 23.25mg (7.75%), Sodium: 79.88mg (3.47%), Alcohol: 0.04g (100%), Alcohol %: 0.13% (100%), Caffeine: 8.6mg (2.87%), Protein: 1.9g (3.79%), Manganese: 0.22mg (10.89%), Copper: 0.15mg (7.38%), Selenium: 4.63µg (6.61%), Iron: 1.12mg (6.2%), Magnesium: 20.83mg (5.21%), Fiber: 1.15g (4.59%), Vitamin B1: 0.07mg (4.57%), Phosphorus: 42.71mg (4.27%), Folate: 16.29µg (4.07%), Vitamin B2:

0.06mg (3.52%), Vitamin A: 175.94IU (3.52%), Vitamin B3: 0.58mg (2.89%), Zinc: 0.37mg (2.5%), Potassium:
80.15mg (2.29%), Vitamin E: 0.24mg (1.6%), Calcium: 14.93mg (1.49%), Vitamin B5: 0.12mg (1.21%), Vitamin K: 1.21µg
(1.15%)