



Original BAKER'S Chocolate Chunk Cookies

 Dairy Free

READY IN



27 min.

SERVINGS



36

CALORIES



138 kcal

DESSERT

Ingredients

- 0.8 tsp baking soda
- 0.5 cup firmly brown sugar packed
- 1 eggs
- 1.8 cups flour
- 0.5 cup granulated sugar
- 0.8 cup butter softened (1-)
- 0.3 tsp salt
- 8 oz baker's semi-sweet chocolate coarsely chopped

- 1 tsp vanilla
- 1 cup planters walnuts chopped

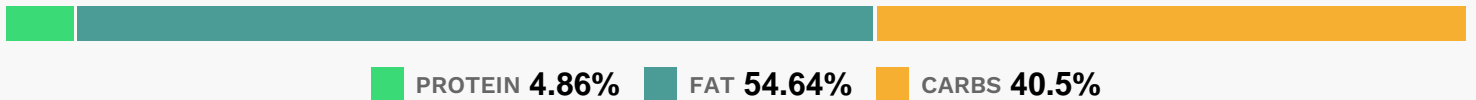
Equipment

- bowl
- baking sheet
- oven
- hand mixer

Directions

- Preheat oven to 375F.
- Mix flour, baking soda and salt until well blended; set aside. Beat margarine and sugars in large bowl with electric mixer on medium speed until light and fluffy.
- Add egg and vanilla; mix well. Gradually add flour mixture, beating well after each addition. Stir in chocolate and walnuts.
- Drop heaping tablespoonfuls of dough, 2 inches apart, onto baking sheets.
- Bake 11 to 12 min. or until lightly browned. Cool 1 min.; remove to wire racks. Cool completely.

Nutrition Facts



Properties

Glycemic Index:4.59, Glycemic Load:5.34, Inflammation Score:-2, Nutrition Score:2.8943478450503%

Flavonoids

Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg

Nutrients (% of daily need)

Calories: 138.24kcal (6.91%), Fat: 8.52g (13.11%), Saturated Fat: 2.42g (15.15%), Carbohydrates: 14.21g (4.74%), Net Carbohydrates: 13.33g (4.85%), Sugar: 8.17g (9.08%), Cholesterol: 4.92mg (1.64%), Sodium: 90.41mg (3.93%), Alcohol: 0.04g (100%), Alcohol %: 0.18% (100%), Caffeine: 5.42mg (1.81%), Protein: 1.71g (3.42%), Manganese: 0.24mg (11.93%), Copper: 0.14mg (7.08%), Iron: 0.82mg (4.55%), Selenium: 3.18µg (4.54%), Magnesium: 18.14mg (4.53%), Vitamin B1: 0.06mg (4.12%), Phosphorus: 37.82mg (3.78%), Folate: 14.96µg (3.74%), Vitamin A: 179.56IU

(3.59%), Fiber: 0.89g (3.54%), Vitamin B2: 0.05mg (2.7%), Vitamin B3: 0.45mg (2.27%), Zinc: 0.33mg (2.18%), Potassium: 64.52mg (1.84%), Vitamin E: 0.22mg (1.49%), Vitamin B6: 0.03mg (1.3%), Calcium: 12.69mg (1.27%)