



## Puffy Chocolaty Chip Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



163 kcal

DESSERT

### Ingredients

- 1 teaspoon baking soda
- 0.8 cup brown sugar packed
- 1 cup butter
- 2 eggs
- 2.3 cups flour all-purpose
- 0.3 teaspoon salt
- 2 cups semi chocolate chips
- 0.5 cup cocoa powder unsweetened
- 1 teaspoon vanilla extract

0.3 cup sugar white

## Equipment

baking sheet

oven

## Directions

Preheat oven to 350 degrees F (180 degrees C).

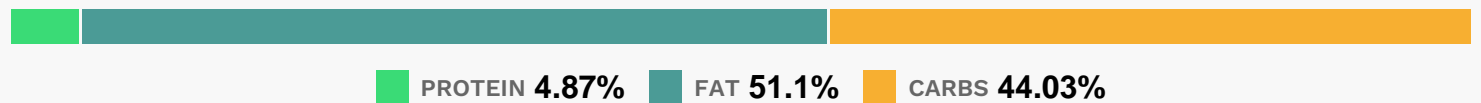
Mix together flour, cocoa, baking soda and salt. Cream margarine, both sugars, and vanilla until creamy. Beat in eggs 1 at a time, beating 1 1/2 minutes after each addition. Beat in the flour mixture. Stir in the chocolate chips.

Drop by tablespoon onto ungreased cookie sheets.

Bake for 8 to 10 minutes or until puffy. Centers will be soft.

Let stand on cookie sheets for 2 minutes, then remove to wire racks to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:5.42, Glycemic Load:5.61, Inflammation Score:-2, Nutrition Score:3.6156521789406%

## Flavonoids

Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

## Nutrients (% of daily need)

Calories: 162.63kcal (8.13%), Fat: 9.42g (14.5%), Saturated Fat: 5.63g (35.18%), Carbohydrates: 18.27g (6.09%), Net Carbohydrates: 16.82g (6.12%), Sugar: 10.03g (11.15%), Cholesterol: 23.25mg (7.75%), Sodium: 93.28mg (4.06%), Alcohol: 0.04g (100%), Alcohol %: 0.14% (100%), Caffeine: 11.35mg (3.78%), Protein: 2.02g (4.04%), Manganese: 0.24mg (11.78%), Copper: 0.19mg (9.27%), Iron: 1.24mg (6.88%), Magnesium: 26.12mg (6.53%), Selenium: 4.54µg (6.48%), Fiber: 1.45g (5.81%), Phosphorus: 49.75mg (4.97%), Vitamin B1: 0.07mg (4.45%), Folate: 16.06µg (4.02%), Vitamin B2: 0.06mg (3.54%), Vitamin A: 175.78IU (3.52%), Zinc: 0.44mg (2.93%), Vitamin B3: 0.58mg (2.91%), Potassium: 94.4mg (2.7%), Vitamin E: 0.24mg (1.58%), Calcium: 15.63mg (1.56%), Vitamin B5: 0.12mg (1.18%), Vitamin K: 1.22µg (1.16%)