



## Quinoa-Granola Chocolate Chip Cookies

READY IN



85 min.

SERVINGS



24

CALORIES



120 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 cup brown sugar packed
- ☐ 2 tablespoons butter softened
- ☐ 0.3 cup canola oil
- ☐ 1 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 cup quinoa flour
- ☐ 0.5 teaspoon salt

- ☐ 0.3 cup semisweet chocolate chips
- ☐ 1.5 teaspoons vanilla extract
- ☐ 1.8 cups frangelico

## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ measuring cup

## Directions

- ☐ Weigh or lightly spoon flours into dry measuring cups; level with a knife.
- ☐ Combine flours, baking powder, and salt, stirring with a whisk.
- ☐ Place sugars, oil, and butter in a large bowl; beat with a mixer at medium speed until combined.
- ☐ Add vanilla and egg; beat until well blended.
- ☐ Add flour mixture, beating at low speed just until combined. Stir in Nutty Whole-Grain Granola and chocolate chips. Cover and chill dough 45 minutes.
- ☐ Preheat oven to 35
- ☐ Divide dough into 24 equal portions (4 teaspoons each).
- ☐ Roll portions into small balls; arrange balls 2 inches apart on baking sheets lined with parchment paper. Flatten balls slightly.
- ☐ Bake at 350 for 15 minutes or until bottoms of cookies just begin to brown.

## Nutrition Facts



 PROTEIN **4.47%**  FAT **42.63%**  CARBS **52.9%**

Properties

Glycemic Index:11.96, Glycemic Load:5.83, Inflammation Score:-1, Nutrition Score:1.8878260993439%

Nutrients (% of daily need)

Calories: 120.17kcal (6.01%), Fat: 5.7g (8.77%), Saturated Fat: 1.63g (10.16%), Carbohydrates: 15.92g (5.31%), Net Carbohydrates: 15.35g (5.58%), Sugar: 9.86g (10.96%), Cholesterol: 10.46mg (3.49%), Sodium: 79.01mg (3.44%), Alcohol: 0.09g (100%), Alcohol %: 0.41% (100%), Protein: 1.35g (2.69%), Manganese: 0.08mg (4.17%), Vitamin E: 0.62mg (4.11%), Selenium: 2.77µg (3.96%), Iron: 0.64mg (3.58%), Vitamin B1: 0.04mg (2.86%), Folate: 10.59µg (2.65%), Copper: 0.05mg (2.63%), Vitamin K: 2.56µg (2.44%), Fiber: 0.57g (2.28%), Vitamin B2: 0.04mg (2.25%), Phosphorus: 22.42mg (2.24%), Magnesium: 7.69mg (1.92%), Calcium: 18.9mg (1.89%), Vitamin B3: 0.34mg (1.72%), Zinc: 0.15mg (1.02%)