



Shirley's Chocolate Chip Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



48

CALORIES



64 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 6 tablespoons brown sugar packed
- ☐ 1 eggs beaten
- ☐ 1.1 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 1 cup bittersweet chocolate
- ☐ 0.5 cup shortening
- ☐ 6 tablespoons sugar

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0.5 teaspoon vanilla extract

Equipment

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baking sheet

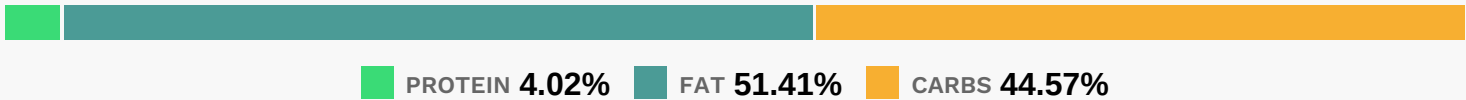
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oven

Directions

- ☐ Blend together shortening and sugars; stir in egg and vanilla.
- ☐ Add flour, baking soda and salt; mix well. Stir in chocolate chips. Drop by teaspoonfuls onto ungreased baking sheets.
- ☐ Bake at 375 degrees for 10 to 12 minutes, until lightly golden.

Nutrition Facts



Properties

Glycemic Index:3.02, Glycemic Load:2.66, Inflammation Score:-1, Nutrition Score:1.1513043535144%

Nutrients (% of daily need)

Calories: 63.56kcal (3.18%), Fat: 3.65g (5.62%), Saturated Fat: 1.37g (8.56%), Carbohydrates: 7.12g (2.37%), Net Carbohydrates: 6.75g (2.46%), Sugar: 4.31g (4.79%), Cholesterol: 3.63mg (1.21%), Sodium: 37.87mg (1.65%), Alcohol: 0.01g (100%), Alcohol %: 0.14% (100%), Caffeine: 3.14mg (1.05%), Protein: 0.64g (1.29%), Manganese: 0.07mg (3.49%), Copper: 0.05mg (2.56%), Selenium: 1.61µg (2.3%), Iron: 0.4mg (2.2%), Magnesium: 7.31mg (1.83%), Vitamin B1: 0.03mg (1.66%), Fiber: 0.37g (1.48%), Phosphorus: 14.52mg (1.45%), Folate: 5.81µg (1.45%), Vitamin K: 1.41µg (1.34%), Vitamin B2: 0.02mg (1.22%), Vitamin E: 0.16mg (1.09%), Vitamin B3: 0.21mg (1.03%)