



Slightly Spicy Chocolate Chip Cookies

READY IN



50 min.

SERVINGS



60

CALORIES



101 kcal

DESSERT

Ingredients

- 0.3 teaspoon almond extract
- 1 teaspoon baking soda
- 0.8 cup brown sugar packed
- 2 eggs
- 2.3 cups flour all-purpose
- 0.1 teaspoon ground cinnamon
- 0.1 teaspoon ground cloves
- 0.1 teaspoon nutmeg
- 1 teaspoon salt

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

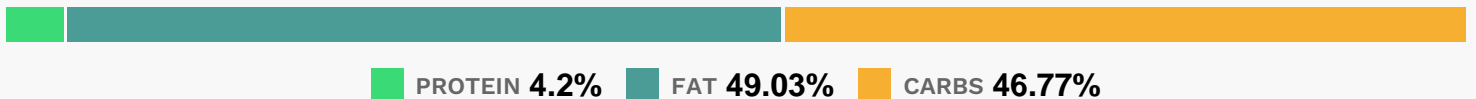
Equipment

- bowl
- baking sheet
- oven
- mixing bowl

Directions

- Preheat oven to 375 degrees F (190 degrees C).
- Mix flour, baking soda, salt, nutmeg, cinnamon and cloves in small bowl.
- In large mixing bowl combine sugar, butter, and extracts until creamy.
- Add eggs, one at a time, beating well after each. Slowly add flour mix, beating dough between additions. Fold in chocolate chips. Drop dough by tablespoonful onto an ungreased cookie sheet.
- Bake 9 to 11 minutes, or until cookies are just brown. After cooling cookies on the tray for 2 minutes, remove to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:3.67, Glycemic Load:4.33, Inflammation Score:-1, Nutrition Score:1.8956521697666%

Nutrients (% of daily need)

Calories: 101.38kcal (5.07%), Fat: 5.56g (8.56%), Saturated Fat: 3.32g (20.75%), Carbohydrates: 11.94g (3.98%), Net Carbohydrates: 11.33g (4.12%), Sugar: 7.4g (8.22%), Cholesterol: 13.95mg (4.65%), Sodium: 61.01mg (2.65%), Alcohol: 0.03g (100%), Alcohol %: 0.17% (100%), Caffeine: 5.16mg (1.72%), Protein: 1.07g (2.14%), Manganese: 0.12mg

(5.88%), Copper: 0.08mg (4.25%), Selenium: 2.63µg (3.76%), Iron: 0.65mg (3.58%), Magnesium: 12.12mg (3.03%), Vitamin B1: 0.04mg (2.63%), Phosphorus: 24.61mg (2.46%), Fiber: 0.61g (2.44%), Folate: 9.41µg (2.35%), Vitamin A: 105.49IU (2.11%), Vitamin B2: 0.03mg (2.04%), Vitamin B3: 0.33mg (1.67%), Zinc: 0.22mg (1.44%), Potassium: 45.88mg (1.31%)