



## Sour Cream Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



237 kcal

DESSERT

### Ingredients

- 1 teaspoon baking soda
- 0.5 cup butter softened
- 2 eggs
- 2 cups flour all-purpose
- 1.5 cups raisins
- 1 cup semi chocolate chips
- 0.5 cup cup heavy whipping cream sour
- 1 teaspoon vanilla extract
- 1.5 cups walnuts chopped

1 cup sugar white

## Equipment

bowl

baking sheet

sauce pan

oven

aluminum foil

## Directions

Preheat oven to 375 degrees F (190 degrees C). Line cookie sheets with aluminum foil or baking parchment.

Steam raisins in a vegetable steamer over shallow water in a saucepan. Boil water for 3 minutes, until raisins are moist.

Remove raisins and let dry on cloth.

In a large bowl, cream together the butter, sugar and vanilla until smooth. Beat in eggs and sour cream until well blended. Sift together flour and baking soda; stir into the butter mixture.

Mix in raisins, nuts and chocolate. Drop dough by tablespoons 2 inches apart on cookie sheets.

Bake 13 to 15 minutes, until lightly colored.

Let cool on wire racks.

## Nutrition Facts



**PROTEIN 5.71%** **FAT 47.58%** **CARBS 46.71%**

## Properties

Glycemic Index:11.41, Glycemic Load:15.49, Inflammation Score:-3, Nutrition Score:5.5052173500476%

## Flavonoids

Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg

## Nutrients (% of daily need)

Calories: 237.19kcal (11.86%), Fat: 12.93g (19.9%), Saturated Fat: 5.16g (32.26%), Carbohydrates: 28.57g (9.52%), Net Carbohydrates: 26.58g (9.66%), Sugar: 11.49g (12.77%), Cholesterol: 27.08mg (9.03%), Sodium: 86.44mg (3.76%), Alcohol: 0.06g (100%), Alcohol %: 0.13% (100%), Caffeine: 6.45mg (2.15%), Protein: 3.49g (6.99%), Manganese: 0.45mg (22.33%), Copper: 0.26mg (12.82%), Selenium: 5.97µg (8.54%), Iron: 1.48mg (8.21%), Vitamin B1: 0.12mg (8.13%), Fiber: 1.99g (7.95%), Magnesium: 30.8mg (7.7%), Phosphorus: 74.89mg (7.49%), Folate: 28.65µg (7.16%), Vitamin B2: 0.11mg (6.51%), Potassium: 173.28mg (4.95%), Vitamin B3: 0.87mg (4.35%), Zinc: 0.58mg (3.88%), Vitamin B6: 0.07mg (3.59%), Vitamin A: 173.05IU (3.46%), Calcium: 24.05mg (2.4%), Vitamin B5: 0.19mg (1.91%), Vitamin E: 0.27mg (1.79%), Vitamin K: 1.18µg (1.13%), Vitamin B12: 0.06µg (1.07%)