



Spreads

 Dairy Free

READY IN



35 min.

SERVINGS



12

CALORIES



359 kcal

SIDE DISH

Ingredients

- 1 cup brown sugar
- 6 ounces chocolate chips (To 8 Ounces)
- 2 cups flour
- 1 cup butter
- 0.5 teaspoon salt
- 1 teaspoon vanilla
- 1 eggs whole

Equipment

baking sheet

oven

Directions

Preheat oven to 350 degrees.

Mix together brown sugar and margarine.

Add egg and mix together.

Add flour, salt, and vanilla, and mix together well.

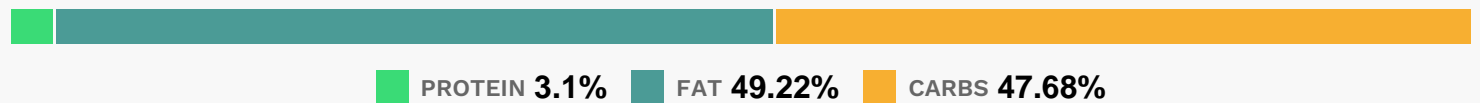
Spread dough onto cookie sheet to a thickness of 1/4 to 1/2-inch.

Bake for 15 to 20 minutes, or until slightly brown. At this point, pull out of the oven and sprinkle chocolate chips evenly over the top. Return to oven for 1 minute.

Remove and spread melted chips over the top.

Cut into squares.

Nutrition Facts



Properties

Glycemic Index:6.25, Glycemic Load:11.5, Inflammation Score:-5, Nutrition Score:4.4113043959698%

Nutrients (% of daily need)

Calories: 358.59kcal (17.93%), Fat: 19.83g (30.51%), Saturated Fat: 5.84g (36.49%), Carbohydrates: 43.23g (14.41%), Net Carbohydrates: 42.67g (15.52%), Sugar: 25.99g (28.88%), Cholesterol: 13.64mg (4.55%), Sodium: 286.07mg (12.44%), Alcohol: 0.11g (100%), Alcohol %: 0.19% (100%), Protein: 2.81g (5.61%), Vitamin A: 696.45IU (13.93%), Selenium: 8.41µg (12.01%), Vitamin B1: 0.17mg (11.13%), Folate: 40.22µg (10.06%), Manganese: 0.16mg (7.79%), Vitamin B2: 0.13mg (7.47%), Iron: 1.16mg (6.46%), Vitamin B3: 1.26mg (6.29%), Vitamin E: 0.64mg (4.25%), Calcium: 36.29mg (3.63%), Phosphorus: 34.86mg (3.49%), Potassium: 100.69mg (2.88%), Fiber: 0.56g (2.25%), Copper: 0.04mg (2.08%), Vitamin B5: 0.19mg (1.88%), Magnesium: 7.28mg (1.82%), Zinc: 0.2mg (1.33%), Vitamin B6: 0.02mg (1.24%)