



Sue's Two-Chocolate Chip Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



60

CALORIES



103 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.8 cup brown sugar packed
- ☐ 1 cup butter shortening flavored
- ☐ 2 eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 1 cup semi chocolate chips
- ☐ 1 teaspoon vanilla extract

- ☐ 1 cup chocolate chips white
- ☐ 0.8 cup sugar white

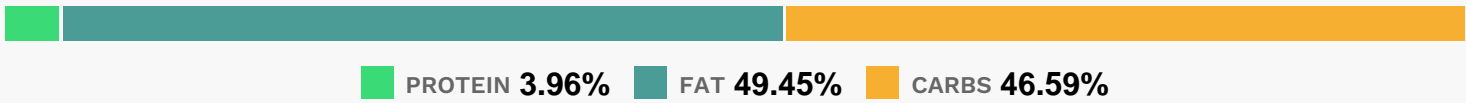
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wooden spoon

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ In a medium bowl, cream the shortening, white sugar, and brown sugar together with a wooden spoon.
- ☐ Add eggs and vanilla, mix well. Sift together the flour, baking soda and salt, stir into the creamed mixture. Finally stir in the semi sweet chips and the white chips, if the batter is too stiff, you may need to use your hands.
- ☐ Drop cookies by heaping spoonfuls onto unprepared cookie sheets.
- ☐ Bake for 7 to 10 minutes in the preheated oven. I always like to take my cookies out of the oven when they are light brown and not yet set. It creates a softer cookie. Allow cookies to cool for a few minutes on the baking sheet before removing to cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:3.58, Glycemic Load:5.57, Inflammation Score:-1, Nutrition Score:1.5847826012127%

Nutrients (% of daily need)

Calories: 103.17kcal (5.16%), Fat: 5.72g (8.8%), Saturated Fat: 2.15g (13.44%), Carbohydrates: 12.13g (4.04%), Net Carbohydrates: 11.76g (4.28%), Sugar: 8.06g (8.96%), Cholesterol: 6.27mg (2.09%), Sodium: 34.04mg (1.48%), Alcohol: 0.02g (100%), Alcohol %: 0.14% (100%), Protein: 1.03g (2.06%), Manganese: 0.07mg (3.72%), Selenium: 2.47µg (3.53%), Vitamin B1: 0.04mg (2.73%), Iron: 0.46mg (2.57%), Copper: 0.05mg (2.43%), Folate: 9.51µg (2.38%),

Vitamin B2: 0.04mg (2.37%), Vitamin K: 2.33µg (2.21%), Phosphorus: 21.16mg (2.12%), Vitamin E: 0.27mg (1.83%), Magnesium: 7.1mg (1.78%), Vitamin B3: 0.33mg (1.64%), Fiber: 0.37g (1.49%), Calcium: 11.71mg (1.17%), Potassium: 36.44mg (1.04%), Zinc: 0.15mg (1.03%)