



The De Leon Chocolate Chip Cookies

READY IN



18 min.

SERVINGS



24

CALORIES



254 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.8 cup brown sugar
- ☐ 1 cup butter melted
- ☐ 1 teaspoon rum / brandy / coffee liqueur flavored
- ☐ 2 eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 1 teaspoon salt
- ☐ 2 cups semi chocolate chips
- ☐ 1 teaspoon vanilla extract

☐ 0.8 cup sugar white

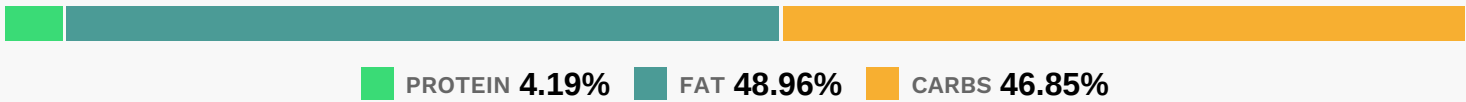
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- ☐ In a large bowl, mix together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and coffee liqueur.
- ☐ Combine the flour, baking soda and salt; stir into the sugar mixture until well blended. Stir in chocolate chips. Drop dough by rounded tablespoonfuls 2 inches apart onto the prepared cookie sheets.
- ☐ Bake for 10 to 12 minutes in the preheated oven, or until golden brown. Allow cookies to cool on baking sheet for 2 minutes before removing to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:8.13, Glycemic Load:10.84, Inflammation Score:-3, Nutrition Score:4.6682608645895%

Nutrients (% of daily need)

Calories: 253.95kcal (12.7%), Fat: 13.9g (21.39%), Saturated Fat: 8.3g (51.87%), Carbohydrates: 29.93g (9.98%), Net Carbohydrates: 28.41g (10.33%), Sugar: 18.58g (20.65%), Cholesterol: 34.88mg (11.63%), Sodium: 212.27mg (9.23%), Alcohol: 0.1g (100%), Alcohol %: 0.24% (100%), Caffeine: 12.9mg (4.3%), Protein: 2.68g (5.36%), Manganese: 0.28mg (14.25%), Copper: 0.21mg (10.53%), Selenium: 6.57µg (9.39%), Iron: 1.61mg (8.95%), Magnesium: 30.25mg (7.56%), Vitamin B1: 0.1mg (6.58%), Phosphorus: 61.47mg (6.15%), Fiber: 1.52g (6.07%), Folate: 23.52µg (5.88%), Vitamin A: 263.66IU (5.27%), Vitamin B2: 0.09mg (5.09%), Vitamin B3: 0.83mg (4.16%), Zinc: 0.54mg (3.59%), Potassium: 114.45mg (3.27%), Vitamin E: 0.35mg (2.36%), Calcium: 21.23mg (2.12%), Vitamin B5: 0.17mg (1.72%), Vitamin K: 1.79µg (1.7%), Vitamin B12: 0.08µg (1.26%)