



Three Chocolate Cookies

READY IN



32 min.

SERVINGS



36

CALORIES



291 kcal

DESSERT

Ingredients

- 1 cup fries
- 2 teaspoons baking soda
- 3 ounce bittersweet chocolate chopped
- 1.8 cups brown sugar packed
- 1 cup butter softened (2 sticks)
- 3 large eggs
- 3.8 cups flour all-purpose
- 1 cup milk chocolate chips
- 1 teaspoon salt

- 12 ounce semi chocolate chips
- 0.8 cup sugar
- 1 teaspoon vanilla extract
- 0.5 cup shortening

Equipment

- bowl
- baking sheet
- oven
- hand mixer

Directions

- Preheat oven to 375 degrees F. Lightly grease baking sheets.
- With an electric mixer, beat butter and shortening at medium speed until creamy; gradually add sugars, beating until fluffy.
- Add eggs and vanilla, beating well.
- In a small bowl, combine flour, baking soda and salt; gradually add to butter mixture, beating until blended. Stir in chocolate morsels and almond brickle chips. Drop cookies by 1/4 cupfuls about 3-inches apart onto prepared baking sheets.
- Bake for 11 to 12 minutes, or until lightly browned.
- Let cool for 2 minutes on baking sheets.
- Remove to wire racks to cool.

Nutrition Facts



PROTEIN 3.87% **FAT 47.19%** **CARBS 48.94%**

Properties

Glycemic Index:7.21, Glycemic Load:11.18, Inflammation Score:-3, Nutrition Score:4.8169565330381%

Nutrients (% of daily need)

Calories: 291.22kcal (14.56%), Fat: 15.43g (23.75%), Saturated Fat: 7.9g (49.36%), Carbohydrates: 36.01g (12%), Net Carbohydrates: 34.42g (12.52%), Sugar: 21.79g (24.22%), Cholesterol: 29.77mg (9.92%), Sodium: 208.66mg (9.07%), Alcohol: 0.04g (100%), Alcohol %: 0.07% (100%), Caffeine: 10.16mg (3.39%), Protein: 2.85g (5.69%), Manganese: 0.27mg (13.44%), Selenium: 6.94µg (9.91%), Iron: 1.59mg (8.85%), Copper: 0.18mg (8.84%), Vitamin B1: 0.11mg (7.56%), Folate: 27.53µg (6.88%), Magnesium: 26.44mg (6.61%), Fiber: 1.59g (6.37%), Phosphorus: 60.03mg (6%), Vitamin B2: 0.09mg (5.54%), Vitamin B3: 1.03mg (5.17%), Potassium: 145.2mg (4.15%), Vitamin A: 185.98IU (3.72%), Zinc: 0.49mg (3.26%), Vitamin E: 0.44mg (2.95%), Vitamin K: 2.86µg (2.72%), Calcium: 26.29mg (2.63%), Vitamin B5: 0.23mg (2.32%), Vitamin B6: 0.03mg (1.66%), Vitamin B12: 0.07µg (1.15%)