



White Chip & Vodka Cookies

READY IN



25 min.

SERVINGS



32

CALORIES



191 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.3 cup cornstarch
- ☐ 2 large eggs
- ☐ 1 cup granulated sugar
- ☐ 1 cup brown sugar light packed
- ☐ 2 cups chips white
- ☐ 0.5 teaspoon salt
- ☐ 3.4 ounces shortening
- ☐ 12 ounces unbleached flour all-purpose

- ☐ 4 ounces butter unsalted room temperature
- ☐ 1 teaspoon vanilla
- ☐ 2 tablespoons vodka

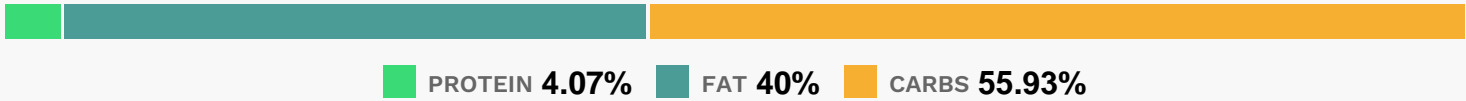
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ aluminum foil
- ☐ stand mixer

Directions

- ☐ Preheat oven to 375 degrees F.In a mixing bowl, using low speed of a stand mixer, beat the butter and both sugars just until mixed (not light and fluffy, just mixed). Gradually add the eggs, stirring just until blended. Then stir in the vanilla and Vodka.
- ☐ Combine the flour, cornstarch, baking soda and salt in a separate bowl and stir well.
- ☐ Add the flour mixture to the butter mixture and stir until blended. Stir in the white chips.Drop dough by rounded tablespoons onto a parchment or nonstick foil lined baking sheet.
- ☐ Bake for 12–15 minutes or until cookies are nicely browned all over. Makes about 32 to 36 depending on how large you make the cookies

Nutrition Facts



Properties

Glycemic Index:7.01, Glycemic Load:12.67, Inflammation Score:-1, Nutrition Score:2.8626086530478%

Nutrients (% of daily need)

Calories: 191.44kcal (9.57%), Fat: 8.52g (13.11%), Saturated Fat: 3.36g (21%), Carbohydrates: 26.8g (8.93%), Net Carbohydrates: 25.83g (9.39%), Sugar: 12.96g (14.4%), Cholesterol: 19.24mg (6.41%), Sodium: 150.28mg (6.53%),

Alcohol: 0.36g (100%), Alcohol %: 0.89% (100%), Protein: 1.95g (3.9%), Selenium: 4.83µg (6.9%), Vitamin B1: 0.1mg (6.43%), Folate: 24.35µg (6.09%), Manganese: 0.11mg (5.64%), Vitamin B3: 0.97mg (4.85%), Iron: 0.8mg (4.47%), Vitamin B2: 0.07mg (4.35%), Fiber: 0.96g (3.86%), Phosphorus: 30.41mg (3.04%), Potassium: 89.63mg (2.56%), Vitamin A: 105.43IU (2.11%), Vitamin B5: 0.21mg (2.08%), Vitamin E: 0.31mg (2.04%), Vitamin B6: 0.04mg (1.98%), Vitamin K: 1.89µg (1.8%), Magnesium: 6.12mg (1.53%), Copper: 0.03mg (1.37%), Zinc: 0.17mg (1.14%), Calcium: 11.39mg (1.14%), Vitamin C: 0.93mg (1.13%)