

Yummy Chocolate Chip Cookies

READY IN



35 min.

SERVINGS



36

CALORIES



186 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 0.5 cup brown sugar
- 0.5 cup rice cereal crispy
- 2 eggs
- 2 cups flour all-purpose
- 0.5 cup honey
- 1 cup milk chocolate chips
- 0.5 cup rolled oats
- 1 teaspoon salt

- 1 cup semi chocolate chips
- 1 cup shortening
- 1 teaspoon vanilla extract
- 1 cup granulated sugar white

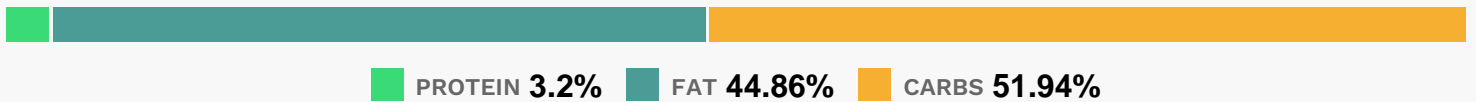
Equipment

- bowl
- baking sheet
- oven
- wire rack
- wooden spoon

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- In a large bowl, cream together the shortening, white sugar, brown sugar and honey until smooth. Beat in the eggs one at a time, then stir in the vanilla.
- Combine the flour, baking soda and salt; stir into the creamed mixture. Using a wooden spoon, stir in the oats, cereal, jumbo chocolate chips and milk chocolate chips. Drop by heaping teaspoonfuls onto the prepared cookie sheets.
- Bake for 8 to 10 minutes in the preheated oven, until golden. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:6.59, Glycemic Load:9.99, Inflammation Score:-1, Nutrition Score:2.5686956617333%

Nutrients (% of daily need)

Calories: 185.96kcal (9.3%), Fat: 9.43g (14.51%), Saturated Fat: 3.52g (21.99%), Carbohydrates: 24.57g (8.19%), Net Carbohydrates: 23.85g (8.67%), Sugar: 17.12g (19.02%), Cholesterol: 9.39mg (3.13%), Sodium: 100.52mg (4.37%),

Alcohol: 0.04g (100%), Alcohol %: 0.12% (100%), Caffeine: 4.3mg (1.43%), Protein: 1.52g (3.03%), Manganese: 0.16mg (8.08%), Selenium: 3.99µg (5.69%), Iron: 0.79mg (4.36%), Vitamin B1: 0.06mg (4.3%), Copper: 0.08mg (4.14%), Folate: 14.74µg (3.69%), Vitamin K: 3.44µg (3.28%), Magnesium: 12.64mg (3.16%), Vitamin B2: 0.05mg (3.14%), Phosphorus: 30.58mg (3.06%), Fiber: 0.71g (2.86%), Vitamin E: 0.41mg (2.76%), Vitamin B3: 0.49mg (2.43%), Potassium: 64.62mg (1.85%), Zinc: 0.27mg (1.79%), Vitamin B5: 0.14mg (1.41%), Calcium: 12.67mg (1.27%)