

Chocolate Chip Cookies

Recipe group
Baked Goods

Additional name
Baking & Pastry

Diet factors
VG, NF

Portions Portion size
12 1.26 oz

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
1	1/4 cup	0 lb 2.00 oz	0%	0 lb 2.00	Non-Dairy Butter, Unsalted <i>Softened</i>	Chocolate Chip Cookies: In a stand mixer with paddle attachment, cream all ingredients in step 1 until light and smooth.
	1/4 cup	0 lb 1.84 oz	0%	0 lb 1.84	Shortening, Vegetable	
	1/4 cup	0 lb 1.77 oz	0%	0 lb 1.78	Sugar, White, granulated	
	1/4 cup	0 lb 1.94 oz	0%	0 lb 1.94	Sugar, Brown, Light	



Ingredients in mixer



Butter & sugars combined

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
2	1 1/2 tbsp	0 lb 0.75 oz	0%	0 lb 0.75	Non-Dairy Milk, Soy, unsweetened	Add all ingredients in step 2 and mix until combined. Be sure not to over mix; mixture should remain airy.
	1/2 tsp	0 lb 0.08 oz	0%	0 lb 0.08	Extract, Vanilla	



Soy Milk & Vanilla added

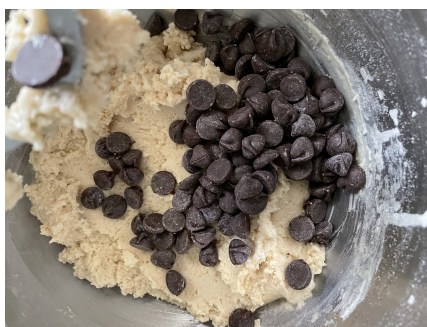


Mixture combined

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
3	1 cup	0 lb 4.60 OZ	0%	0 lb 4.60 OZ	Flour, All-Purpose	Add all ingredients in step 3 to mixer, except chocolate chips and mix on medium speed until combined. Fold in chocolate chips.
	1/2 tsp	0 lb 0.09 OZ	0%	0 lb 0.09 OZ	Baking Soda	
	1/4 tsp	0 lb 0.02 OZ	0%	0 lb 0.02 OZ	Salt, Kosher	
	1/3 cup	0 lb 1.98 OZ	0%	0 lb 1.98 oz	Vegan Chocolate Chips, 1M count	



Ingredients added to stand mixer



Dough formed and chocolate chips added



Cookie Dough combined

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
4						Preheat oven to 350°F. Using a #24 red scoop portion cookies on lined sheet pan. Bake for 10-12 minutes until golden brown. Remove cookies from oven and cool completely.

4



Cookies on baking sheet



Cookies baked



Chocolate Chip Cookies

RECIPE IMAGES



Chocolate Chip Cookies

ALLERGENS

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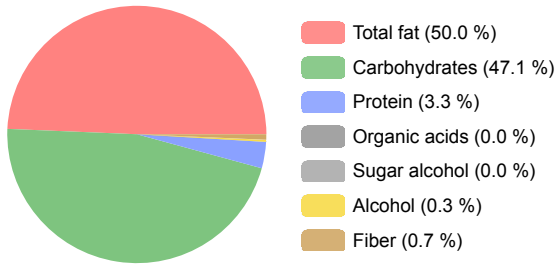
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NUTRITION INFORMATION

per portion

				Calories		Minerals		RDI	
Energy nutritives		RDI	% of energy	171.98 kcal	9 %	Salt	0.31 g		
Total fat	9.72 g	12 %	50.00 %	719.57 kJ		Salt	0.87 %		
Saturated	2.74 g	14 %	14.11 %			Sodium	124.06 mg	5 %	Vitamins
Monounsaturated	4.02 g		20.69 %			Phosphorus	22.37 mg	2 %	Vitamin A
Polyunsaturated	2.39 g		12.31 %			Potassium	47.20 mg	1 %	Vitamin D
Trans fatty acids	1.55 g		7.97 %			Iron	0.55 mg	3 %	Thiamine
Cholesterol	0.37 mg	0 %				Calcium	10.51 mg	1 %	Riboflavin
Linolenic acid	2.16 g		11.10 %			Zinc	0.18 mg	2 %	Niacin
Alpha-linolenic acid	199.89 mg		1.03 %			Magnesium	9.99 mg	2 %	Vitamin B6
Total Carbohydrate	19.92 g	7 %	47.07 %			Iodine	0.00 µg	0 %	Vitamin B12
Sugars total	10.93 g	22 %				Selenium	3.90 µg	7 %	Folate
Added sugar	0.00 g	0 %	0.00 %			Copper	0.07 mg	8 %	Vitamin C
Lactose	0.08 g								Vitamin E
Fiber	0.63 g	2 %	0.70 %						Vitamin K
Organic acids	0.00 g		0.00 %						
Sugar alcohol	0.00 g		0.00 %						
Starch	0.00 g		0.00 %						Others
Protein	1.42 g	3 %	3.34 %						Water
Alcohol	0.06 g		0.25 %						3.96 g

PERCENTAGE OF ENERGY



CO2



Comparable CO2 emissions for equal sized portions.

The carbon footprint calculator is based on emission factors per kilogram calculated for individual ingredients. The calculator does not take into account emissions from food preparation.