

# LC-Chocolate Chip Cookies®



Includes Sugar Free Chocolate!

## Nutrition Facts

Serving Size ¼ Cup (26.8g)  
 (approx 1 - 3" cookie prepared)  
 Servings per container 16  
 Amount Per Serving  
**Calories** 100  
 Calories from Fat 36

		%Daily Value*			
<b>Total Fat</b>	4g	6%	<b>Total Carbohydrate</b> 11g	4%	
Saturated Fat	2.2g	11%	Dietary Fiber	8g	32%
Trans Fat	0g		Alcohol Sugars	2g	
<b>Cholesterol</b>	0g	0%	<b>Protein</b>	5g	10%
<b>Sodium</b>	98mg	4%	<b>Net Carbs</b>	1g	

\*Percent daily values are based on a 2000 calorie diet.

**Ingredients:** Wheat protein isolates, resistant wheat starches, flax seed meal, vital wheat gluten, Inulin chicory root fiber, polydextrose fiber, unsweetened chocolate liquor, erythritol, cocoa butter, organic sunflower lecithin, baking powder, organic stevia rebaudiana leaf natural herbal extracts, natural luohan guo monk fruit, salt, natural caramel color, natural flavorings and natural enzymes.  
**Allergen Warning:** Processed in a facility that uses gluten and nuts.



Net Wt. 15 oz. ( 429g) Approx. 4 cups

Manufactured by LC Foods™ Company, Raleigh NC 27610

## Makes 16 - 3" Chocolate Chip Cookies

**You'll Need:**



- 5 Tbsp unsalted butter, melted - 1 tsp vanilla
- 1 egg (medium - large size, beaten)
- ¼ cup chopped walnuts (optional)

**Directions for 8 cookies (1/2 of bag):** Chill bag prior to use. In a medium bowl, place 1½ cups of LC-Chocolate Chip Cookie Mix®. Add as directed above, butter, vanilla and egg. Mix just until combined, then add optional walnuts. Cover with plastic wrap and place in the refrigerator along with a cookie sheet to chill for one hour or more. Preheat oven to 375° F, grease or spray the chilled cookie sheet, and then drop by 8 equal spoonfuls onto the sheet, and form into desired cookie shapes. Place cookie sheet on your oven's highest rack level. Bake for 13-14 minutes. Cool on a wire rack. Enjoy!