



60 Second Chocolate Chip Cookie A la Mode

 Popular

READY IN



45 min.

SERVINGS



1

CALORIES



791 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon baking soda
- ☐ 0.3 cup chocolate chips
- ☐ 2 tablespoons eggs beaten
- ☐ 5 tablespoons gold medal flour all-purpose
- ☐ 2 tablespoons granulated sugar
- ☐ 0.3 teaspoon kosher salt
- ☐ 2 tablespoons brown sugar light packed
- ☐ 2 Tablespoons butter unsalted softened

☐ 0.3 teaspoon vanilla extract pure

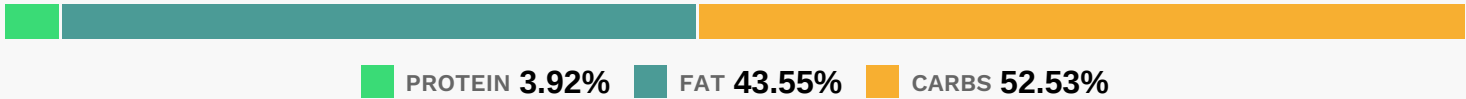
Equipment

- ☐ knife
- ☐ ramekin
- ☐ microwave

Directions

- ☐ Place butter and sugars into a 2-cup ramekin, beat with spoon until well combined.
- ☐ Add beaten egg and vanilla, mixing to combine.
- ☐ Add flour, baking soda and salt. Stir a couple times, then add chocolate chips, stirring to combine. Microwave for 60 seconds then remove. Run a plastic knife around edges, will be slightly gooey, no worries. Cookie will continue to set up in hot ramekin. Top with a large scoop of vanilla ice cream and drizzle with my homemade magic shell.
- ☐ Serve immediately.

Nutrition Facts



Properties

Glycemic Index:145.09, Glycemic Load:37.46, Inflammation Score:-5, Nutrition Score:9.7356522808904%

Nutrients (% of daily need)

Calories: 791.03kcal (39.55%), Fat: 38.82g (59.73%), Saturated Fat: 23.4g (146.27%), Carbohydrates: 105.35g (35.12%), Net Carbohydrates: 104.34g (37.94%), Sugar: 73.3g (81.44%), Cholesterol: 170.21mg (56.74%), Sodium: 907.84mg (39.47%), Alcohol: 0.34g (100%), Alcohol %: 0.23% (100%), Protein: 7.87g (15.73%), Selenium: 22.51µg (32.15%), Folate: 83.6µg (20.9%), Vitamin B1: 0.31mg (20.51%), Vitamin B2: 0.34mg (19.73%), Vitamin A: 859.42IU (17.19%), Manganese: 0.29mg (14.26%), Iron: 2.45mg (13.62%), Vitamin B3: 2.28mg (11.39%), Phosphorus: 106.8mg (10.68%), Calcium: 81.68mg (8.17%), Potassium: 250.23mg (7.15%), Vitamin B5: 0.68mg (6.8%), Vitamin D: 1.01µg (6.74%), Vitamin E: 0.98mg (6.55%), Vitamin B12: 0.31µg (5.18%), Copper: 0.09mg (4.7%), Zinc: 0.68mg (4.54%), Fiber: 1.01g (4.05%), Vitamin B6: 0.08mg (3.89%), Magnesium: 14.65mg (3.66%), Vitamin K: 2.16µg (2.06%)