



## All Brown Sugar Chocolate Chip Cookies

READY IN



28 min.

SERVINGS



20

CALORIES



371 kcal

DESSERT

### Ingredients

- 1.5 teaspoon baking soda
- 2.5 cups bittersweet chocolate chips
- 2 large eggs room temperature
- 15 oz flour all-purpose
- 1.5 cups brown sugar light packed
- 1.5 teaspoons salt
- 10 oz butter unsalted room temperature
- 1 teaspoon vanilla extract

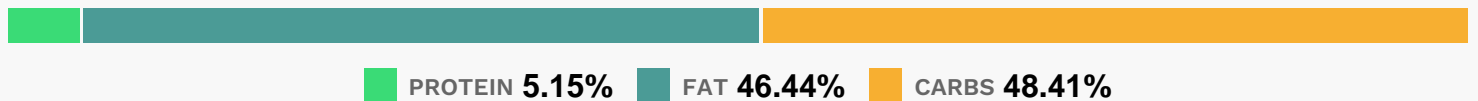
## Equipment

- bowl
- baking sheet
- baking paper
- oven
- aluminum foil
- stand mixer

## Directions

- In bowl of a stand mixer, beat the butter with the paddle attachment until creamy.
- Add the brown sugar and beat butter and sugar for about 3 minutes. Reduce speed to medium low and add eggs one at a time beating just until combined. Beat in the vanilla, baking soda and salt (scrape sides of bowl often), then add the flour and continue mixing on low speed until it's blended.
- Mix in the chocolate chips.Using a 1/4 cup measure, scoop up about 20 mounds of dough and lay them on a non-stick foil lined cookie sheets. Chill for 2 or more hours.Preheat oven to 350 degrees F. Line 2 cookie sheets with non-stick foil or parchment paper. Arrange cookies 6 to a sheet and bake one sheet at a time on center rack for about 18 minutes or until cookies are nicely browned.Makes 20 cookies

## Nutrition Facts



## Properties

Glycemic Index:3.75, Glycemic Load:11.74, Inflammation Score:-3, Nutrition Score:6.2078261641057%

## Nutrients (% of daily need)

Calories: 370.95kcal (18.55%), Fat: 19.25g (29.61%), Saturated Fat: 14g (87.47%), Carbohydrates: 45.15g (15.05%), Net Carbohydrates: 43.72g (15.9%), Sugar: 23.79g (26.43%), Cholesterol: 49.3mg (16.43%), Sodium: 294.29mg (12.8%), Alcohol: 0.07g (100%), Alcohol %: 0.11% (100%), Protein: 4.8g (9.6%), Selenium: 10.25µg (14.65%), Vitamin B1: 0.19mg (12.81%), Folate: 46.58µg (11.64%), Vitamin B2: 0.17mg (10.17%), Manganese: 0.19mg (9.5%), Calcium: 91.39mg (9.14%), Iron: 1.49mg (8.26%), Vitamin A: 383.48IU (7.67%), Vitamin B3: 1.52mg (7.59%), Zinc: 1.03mg

(6.84%), Phosphorus: 65.29mg (6.53%), Fiber: 1.43g (5.72%), Potassium: 197.75mg (5.65%), Vitamin E: 0.75mg (4.98%), Copper: 0.09mg (4.28%), Magnesium: 15.17mg (3.79%), Vitamin B5: 0.38mg (3.76%), Vitamin B6: 0.05mg (2.72%), Vitamin K: 2.8µg (2.67%), Vitamin B12: 0.13µg (2.19%), Vitamin D: 0.31µg (2.08%)