



HEALTH SCORE

52%

All-Time Favorite Chocolate Chip Cookies

READY IN



30 min.

SERVINGS



1

CALORIES



5579 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.8 cup t brown sugar dark packed
- ☐ 0.8 cup butter softened
- ☐ 2 large eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 0.8 cup granulated sugar
- ☐ 0.8 teaspoon salt
- ☐ 12 oz semi chocolate chips
- ☐ 1.5 teaspoons vanilla extract

Equipment

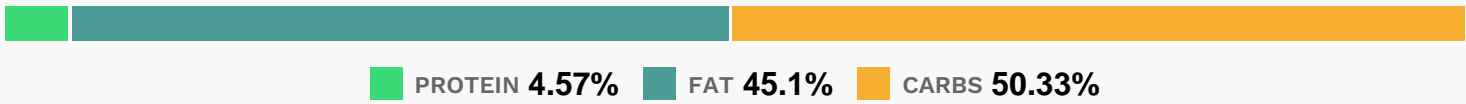
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ stand mixer

Directions

- ☐ Preheat oven to 350°F.
- ☐ Beat butter and sugars at medium speed with a heavy-duty electric stand mixer until creamy.
- ☐ Add eggs and 1 1/2 tsp. vanilla, beating until blended.
- ☐ Combine flour, baking soda, and salt in a small bowl; gradually add to butter mixture, beating just until blended. Beat in morsels just until combined. Drop by tablespoonfuls onto parchment paper-lined baking sheets.
- ☐ Bake at 350°F for 10 to 14 minutes or until desired degree of doneness.
- ☐ Remove to wire racks, and cool completely (about 15 minutes).
- ☐ Flavor Cravings: All sorts of goodies can be added to Rebecca's recipe to create other signature cookies. Here are a few of our staff favorites.
- ☐ Chocolate Chip-Pretzel Cookies: Prepare recipe as directed, beating in 2 cups coarsely crushed pretzel sticks with morsels.
- ☐ Cranberry-White Chocolate Cookies: Substitute 1 (12-oz.) package white chocolate morsels, 1 (6-oz.) package sweetened dried cranberries, and 1 cup pistachios for chocolate morsels. Proceed as directed.
- ☐ White Chocolate-Covered Pretzel Cookies: Prepare recipe as directed, beating in 1 (7-oz.) bag white chocolate-covered mini pretzel twists, coarsely crushed, with morsels.
- ☐ Almond-Toffee Cookies: Substitute 6 (4-oz.) chopped chocolate-covered toffee candy bars and 1 1/2 cups toasted slivered almonds for chocolate morsels. Proceed as directed.
- ☐ Turtle Cookies: Substitute 1 (7-oz.) package milk chocolate-caramel-pecan clusters, coarsely chopped, and 1 (12-oz.) package dark chocolate morsels for semisweet chocolate morsels. Proceed as directed. Note: For testing purposes only, we used Nestl' Turtles.

- ☐
- Nutty Peanut Butter–Chocolate Chip Cookies: Decrease salt to 1/2 tsp. Decrease morsels to 1 (12-oz.) package.
- ☐
- Add 1 cup creamy peanut butter with butter and sugars, and add 1 cup lightly salted peanuts with morsels. Increase flour to 2 1/2 cups plus 2 Tbsp. Proceed as directed. (Dough will look a little moist.)

Nutrition Facts



Properties

Glycemic Index:195.09, Glycemic Load:260.04, Inflammation Score:-10, Nutrition Score:69.52478292714%

Nutrients (% of daily need)

Calories: 5578.95kcal (278.95%), Fat: 281.15g (432.54%), Saturated Fat: 166.02g (1037.65%), Carbohydrates: 705.8g (235.27%), Net Carbohydrates: 670.99g (244%), Sugar: 436.63g (485.14%), Cholesterol: 758.45mg (252.82%), Sodium: 4163.1mg (181%), Alcohol: 2.06g (100%), Alcohol %: 0.21% (100%), Caffeine: 292.57mg (97.52%), Protein: 64.12g (128.24%), Manganese: 6.58mg (329.18%), Copper: 4.82mg (240.82%), Selenium: 159.22µg (227.45%), Iron: 37.6mg (208.9%), Magnesium: 691.64mg (172.91%), Vitamin B1: 2.37mg (157.72%), Phosphorus: 1434.08mg (143.41%), Folate: 568.45µg (142.11%), Fiber: 34.81g (139.24%), Vitamin B2: 2.11mg (123.83%), Vitamin A: 4964.64IU (99.29%), Vitamin B3: 19.81mg (99.05%), Zinc: 12.5mg (83.35%), Potassium: 2640.39mg (75.44%), Calcium: 490.16mg (49.02%), Vitamin E: 7.18mg (47.84%), Vitamin B5: 4.19mg (41.93%), Vitamin K: 37.56µg (35.77%), Vitamin B12: 1.79µg (29.86%), Vitamin B6: 0.48mg (24.19%), Vitamin D: 2µg (13.33%)