



Amazing Hard Boiled Egg Chocolate Chip Cookies

READY IN



30 min.

SERVINGS



8

CALORIES



365 kcal

DESSERT

Ingredients

- ☐ 0 oz all purpose bleached flour ()
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup brown sugar
- ☐ 1 handful of chocolate chips
- ☐ 1 large eggs lightly beaten
- ☐ 0.8 cup granulated sugar
- ☐ 1 teaspoon salt
- ☐ 8 ounces butter unsalted cold cut into small chunks (16 tablespoons)

☐ 0.5 teaspoon vanilla extract

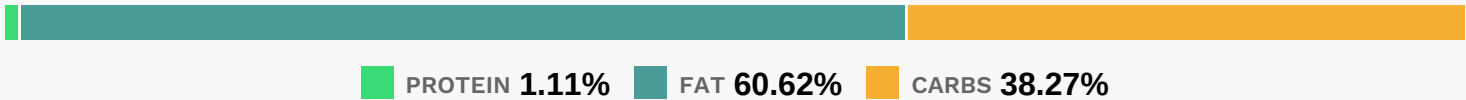
Equipment

- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Combine flour and butter in food processor. Pulse until mixture is mealy and coarse.
- ☐ Add the salt and baking soda and pulse to mix.
- ☐ Add both sugars and hard boiled egg. Pulse again until mixture is mealy looking.
- ☐ Add in the raw egg and vanilla and pulse until mixture just begins to come together. Dump mixture into a bowl, add chocolate chips and shape into eight balls. You will see egg whites in dough – they’ll disappear as the cookies bake.
- ☐ Bake on a parchment lined cookie sheet at 350 degrees F. for 20 minutes or until cookies appear lightly browned around edges.
- ☐ Let cool completely before serving. The texture gets better as the cookies cool. It’s even better if you cool the cookies, freeze them, then thaw them. Makes 8 big cookies
- ☐ Note: If you have a convection oven, try convection baking for 18–20 minutes. I tested in both types of oven and liked the convection oven texture a lot.

Nutrition Facts



Properties

Glycemic Index:18.14, Glycemic Load:13.09, Inflammation Score:-4, Nutrition Score:2.0400000175704%

Nutrients (% of daily need)

Calories: 365.49kcal (18.27%), Fat: 25.26g (38.86%), Saturated Fat: 15.76g (98.52%), Carbohydrates: 35.87g (11.96%), Net Carbohydrates: 35.87g (13.04%), Sugar: 35.34g (39.26%), Cholesterol: 84.2mg (28.07%), Sodium: 375.14mg (16.31%), Alcohol: 0.09g (100%), Alcohol %: 0.15% (100%), Protein: 1.05g (2.09%), Vitamin A: 742.2IU

(14.84%), Vitamin E: 0.72mg (4.82%), Vitamin D: 0.55µg (3.67%), Selenium: 2.48µg (3.54%), Calcium: 26.13mg (2.61%), Vitamin B2: 0.04mg (2.47%), Phosphorus: 19.74mg (1.97%), Vitamin K: 2µg (1.91%), Vitamin B12: 0.1µg (1.73%), Potassium: 50.59mg (1.45%), Vitamin B5: 0.15mg (1.45%), Iron: 0.22mg (1.25%)