



Anna's Chocolate Chip Cookies

READY IN



25 min.

SERVINGS



36

CALORIES



172 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 1 cup brown sugar packed
- 1 cup butter
- 2 eggs
- 2.5 cups flour all-purpose
- 1 teaspoon salt
- 2 cups semi chocolate chips
- 1 teaspoon vanilla extract
- 0.5 cup sugar white

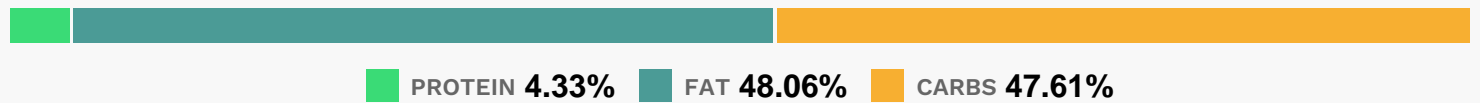
Equipment

- bowl
- baking sheet
- oven

Directions

- Preheat the oven to 375 degrees F (190 degrees C).
- In a large bowl, cream together the butter and sugar until smooth. Beat in the vanilla and eggs one at a time.
- Combine the flour, baking soda and salt; stir into the sugar mixture. Finally, mix in the chocolate chips. Drop by tablespoonfuls onto ungreased cookie sheets.
- Bake for 8 to 10 minutes in the preheated oven, or until edges are golden.
- Remove from baking sheet to cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:5.42, Glycemic Load:6.73, Inflammation Score:-2, Nutrition Score:3.2500000038873%

Nutrients (% of daily need)

Calories: 172.44kcal (8.62%), Fat: 9.27g (14.26%), Saturated Fat: 5.53g (34.59%), Carbohydrates: 20.66g (6.89%), Net Carbohydrates: 19.63g (7.14%), Sugar: 12.42g (13.8%), Cholesterol: 23.25mg (7.75%), Sodium: 141.93mg (6.17%), Alcohol: 0.04g (100%), Alcohol %: 0.13% (100%), Caffeine: 8.6mg (2.87%), Protein: 1.88g (3.76%), Manganese: 0.2mg (9.84%), Copper: 0.14mg (7.11%), Selenium: 4.69µg (6.7%), Iron: 1.12mg (6.25%), Magnesium: 20.49mg (5.12%), Vitamin B1: 0.07mg (4.84%), Folate: 17.28µg (4.32%), Phosphorus: 41.98mg (4.2%), Fiber: 1.03g (4.14%), Vitamin B2: 0.06mg (3.63%), Vitamin A: 175.78IU (3.52%), Vitamin B3: 0.61mg (3.04%), Zinc: 0.37mg (2.44%), Potassium: 79.24mg (2.26%), Vitamin E: 0.24mg (1.57%), Calcium: 15.54mg (1.55%), Vitamin B5: 0.12mg (1.21%), Vitamin K: 1.19µg (1.14%)