



## Another Crunchy Chocolate Chip Cookie — All Butter

READY IN



22 min.

SERVINGS



32

CALORIES



120 kcal

DESSERT

### Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon soda
- ☐ 1 large eggs
- ☐ 220 grams stir and aerate flour before measuring
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 cup brown sugar light
- ☐ 0.5 teaspoon salt
- ☐ 1.3 cup semi-sweet chocolate chips

- ☐ 8 tablespoons butter unsalted room temperature
- ☐ 1.5 teaspoons vanilla extract

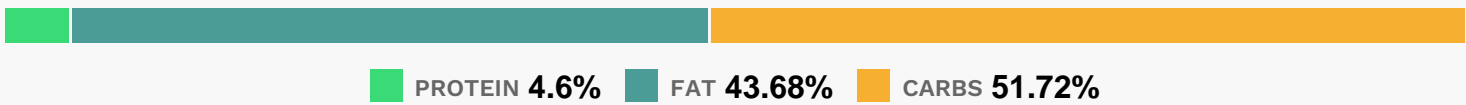
## Equipment

- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ hand mixer

## Directions

- ☐ Preheat oven to 350 degrees F. Line a couple of cookie sheets with parchment.Sift or thoroughly whisk together flour, baking powder, baking soda and salt. Set aside.Cream butter and both sugars with an electric mixer;
- ☐ Add egg and vanilla and beat until egg is mixed in.
- ☐ Add flour mixture and stir until incorporated. Stir in chocolate chips.Drop by rounded teaspoons onto the parchment lined cookie sheets and bake for 12–15 minutes (or longer) or until the edges start to brown. The baking powder prevents the cookies from browning quickly, so it seems the cookies can bake a longer time and becoming crunchier without burning or getting overly brown. I baked mine on an insulated cookie sheet, so if you notice your bottoms are browning too fast, switch to an insulated cookie sheet or stack you cookie sheet on top of another one to make your own insulated sheet.

## Nutrition Facts



## Properties

Glycemic Index:7.41, Glycemic Load:5.99, Inflammation Score:-1, Nutrition Score:2.4134782578634%

## Nutrients (% of daily need)

Calories: 120.24kcal (6.01%), Fat: 5.86g (9.01%), Saturated Fat: 3.46g (21.65%), Carbohydrates: 15.61g (5.2%), Net Carbohydrates: 14.84g (5.4%), Sugar: 9.18g (10.2%), Cholesterol: 13.77mg (4.59%), Sodium: 47.46mg (2.06%), Alcohol: 0.06g (100%), Alcohol %: 0.31% (100%), Caffeine: 6.27mg (2.09%), Protein: 1.39g (2.77%), Manganese: 0.15mg (7.35%), Copper: 0.1mg (5.23%), Selenium: 3.52µg (5.03%), Iron: 0.84mg (4.67%), Vitamin B1: 0.06mg

(3.81%), Magnesium: 14.95mg (3.74%), Folate: 13.45µg (3.36%), Phosphorus: 31.84mg (3.18%), Fiber: 0.77g (3.08%),  
Vitamin B2: 0.05mg (2.74%), Vitamin B3: 0.47mg (2.37%), Vitamin A: 99.55IU (1.99%), Zinc: 0.27mg (1.78%),  
Potassium: 56.63mg (1.62%), Calcium: 13.87mg (1.39%)