



## Bakery Style XXL Chocolate Chip Cookies

 Popular

READY IN



45 min.

SERVINGS



10

CALORIES



635 kcal

DESSERT

### Ingredients

- ☐ 2.8 cup all purpose gold medal flour
- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 2 large eggs
- ☐ 0.5 cup granulated sugar
- ☐ 1 teaspoon kosher salt
- ☐ 1 cup brown sugar light packed
- ☐ 2 cups semi chocolate chips sweet

- ☐ 1 cup butter unsalted softened
- ☐ 1.5 teaspoon vanilla extract pure

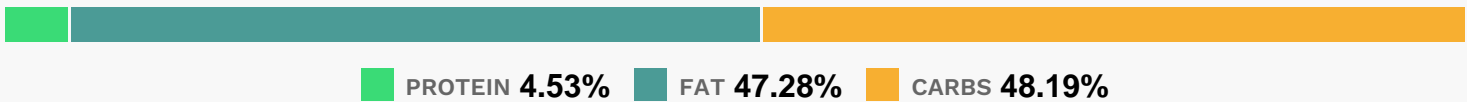
## Equipment

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

## Directions

- ☐ Preheat oven to 375 degrees F. and line a large baking sheet with a silpat liner or parchment paper.In stand mixer, cream your butter and sugars for a good 3 minutes. Will be light and creamy.
- ☐ Add eggs and vanilla, beating until well combined.In a large bowl stir together your flour, salt, baking soda and baking powder. Slowly add to your wet ingredients along with your chocolate chips until just combined. With a giant cookie scoop or a heaping 1/4 cup scoop dough onto your prepared baking sheet fitting only about 5 cookies per sheet. Press each cookie down to about 1/2 inch thick before baking.
- ☐ Bake for 13-16 minutes, until cookies are baked through and edges golden.
- ☐ Remove and let cool on baking sheet for 10 minutes before transferring.
- ☐ Place on cooling rack to finish cooling. Store any leftover cookies in an airtight container.

## Nutrition Facts



## Properties

Glycemic Index:23.71, Glycemic Load:26.01, Inflammation Score:-6, Nutrition Score:12.425652213719%

## Nutrients (% of daily need)

Calories: 634.56kcal (31.73%), Fat: 33.52g (51.58%), Saturated Fat: 19.96g (124.74%), Carbohydrates: 76.86g (25.62%), Net Carbohydrates: 73.05g (26.56%), Sugar: 44.75g (49.73%), Cholesterol: 88.17mg (29.39%), Sodium: 390.49mg (16.98%), Alcohol: 0.21g (100%), Alcohol %: 0.19% (100%), Caffeine: 30.96mg (10.32%), Protein: 7.23g (14.47%), Manganese: 0.73mg (36.58%), Selenium: 18.3µg (26.14%), Copper: 0.52mg (26.06%), Iron: 4.24mg (23.53%), Vitamin B1: 0.29mg (19.1%), Magnesium: 74.69mg (18.67%), Folate: 68.51µg (17.13%), Phosphorus: 161.27mg (16.13%), Fiber: 3.81g (15.23%), Vitamin B2: 0.24mg (14.31%), Vitamin A: 639.27IU (12.79%), Vitamin B3: 2.38mg (11.87%), Zinc: 1.35mg (9.02%), Potassium: 290.59mg (8.3%), Calcium: 68.85mg (6.88%), Vitamin E: 0.86mg (5.76%), Vitamin B5: 0.47mg (4.66%), Vitamin K: 4.31µg (4.11%), Vitamin D: 0.54µg (3.6%), Vitamin B12: 0.19µg (3.21%), Vitamin B6: 0.05mg (2.71%)