



Best Big, Fat, Chewy Chocolate Chip Cookie

 Popular

READY IN



40 min.

SERVINGS



18

CALORIES



311 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup brown sugar packed
- ☐ 1 eggs
- ☐ 1 egg yolk
- ☐ 2 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 2 cups semi chocolate chips
- ☐ 0.8 cup butter unsalted melted

- ☐ 1 tablespoon vanilla extract
- ☐ 0.5 cup sugar white

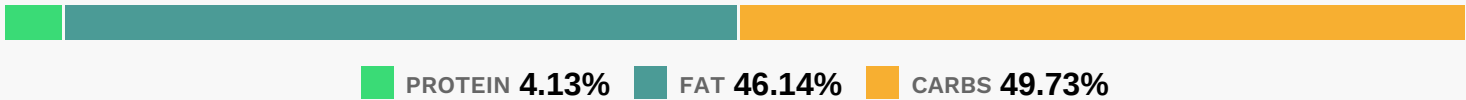
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wooden spoon

Directions

- ☐ Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets or line with parchment paper.
- ☐ Sift together the flour, baking soda and salt; set aside.
- ☐ In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended. Beat in the vanilla, egg, and egg yolk until light and creamy.
- ☐ Mix in the sifted ingredients until just blended. Stir in the chocolate chips by hand using a wooden spoon. Drop cookie dough 1/4 cup at a time onto the prepared cookie sheets. Cookies should be about 3 inches apart.
- ☐ Bake for 15 to 17 minutes in the preheated oven, or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:8.06, Glycemic Load:11.55, Inflammation Score:-4, Nutrition Score:5.9113043650337%

Nutrients (% of daily need)

Calories: 310.8kcal (15.54%), Fat: 15.99g (24.59%), Saturated Fat: 9.46g (59.11%), Carbohydrates: 38.76g (12.92%), Net Carbohydrates: 36.78g (13.38%), Sugar: 24.89g (27.66%), Cholesterol: 41.43mg (13.81%), Sodium: 105.81mg (4.6%), Alcohol: 0.25g (100%), Alcohol %: 0.48% (100%), Caffeine: 17.2mg (5.73%), Protein: 3.22g (6.44%),

Manganese: 0.37mg (18.56%), Copper: 0.28mg (14.02%), Iron: 2.07mg (11.51%), Selenium: 7.97µg (11.39%),
Magnesium: 39.98mg (9.99%), Vitamin B1: 0.12mg (7.91%), Fiber: 1.98g (7.9%), Phosphorus: 78.54mg (7.85%),
Folate: 28.43µg (7.11%), Vitamin B2: 0.1mg (5.87%), Vitamin A: 273.98IU (5.48%), Vitamin B3: 1.01mg (5.05%), Zinc:
0.7mg (4.64%), Potassium: 152.44mg (4.36%), Calcium: 29.73mg (2.97%), Vitamin E: 0.4mg (2.65%), Vitamin B5:
0.22mg (2.15%), Vitamin K: 2.16µg (2.06%), Vitamin D: 0.24µg (1.63%), Vitamin B12: 0.09µg (1.56%), Vitamin B6:
0.03mg (1.3%)