

## Best Big, Fat, Chewy Chocolate Chip Cookie

Popular

READY IN

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40 min.





DESSERT

## Ingredients

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0.8 cup butter unsalted melted

	1 tablespoon vanilla extract	
	0.5 cup sugar white	
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Equipment		
	bowl	
	baking sheet	
	baking paper	
	oven	
	wooden spoon	
Dir	rections	
	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		
	PROTEIN 4.13% FAT 46.14% CARBS 49.73%	
Pro	nartias	
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%)