



Best Chocolate Chip Cookies

 Popular

READY IN



60 min.

SERVINGS



48

CALORIES



158 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup brown sugar packed
- ☐ 1 cup butter softened
- ☐ 2 eggs
- ☐ 3 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 2 cups semi chocolate chips
- ☐ 2 teaspoons vanilla extract

- ☐ 1 cup walnuts chopped
- ☐ 2 teaspoons water hot
- ☐ 1 cup sugar white

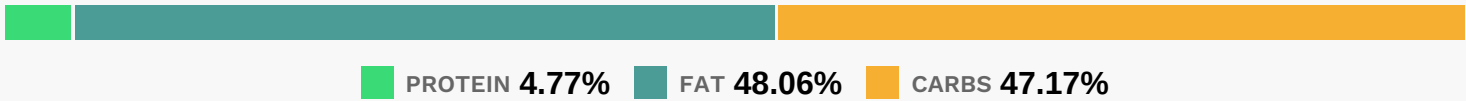
Equipment

- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water.
- ☐ Add to batter along with salt. Stir in flour, chocolate chips, and nuts. Drop by large spoonfuls onto ungreased pans.
- ☐ Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.

Nutrition Facts



Properties

Glycemic Index:4.48, Glycemic Load:7.26, Inflammation Score:-2, Nutrition Score:3.1717391464373%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg

Nutrients (% of daily need)

Calories: 158.27kcal (7.91%), Fat: 8.56g (13.17%), Saturated Fat: 4.3g (26.89%), Carbohydrates: 18.91g (6.3%), Net Carbohydrates: 17.94g (6.52%), Sugar: 11.47g (12.75%), Cholesterol: 17.44mg (5.81%), Sodium: 82.34mg (3.58%), Alcohol: 0.06g (100%), Alcohol %: 0.22% (100%), Caffeine: 6.45mg (2.15%), Protein: 1.91g (3.83%), Manganese: 0.24mg (12%), Copper: 0.15mg (7.38%), Selenium: 4.09µg (5.84%), Iron: 0.98mg (5.42%), Magnesium: 19.52mg (4.88%), Vitamin B1: 0.07mg (4.87%), Folate: 17.74µg (4.43%), Phosphorus: 41.33mg (4.13%), Fiber: 0.97g (3.9%), Vitamin B2: 0.06mg (3.34%), Vitamin B3: 0.56mg (2.8%), Vitamin A: 132.32IU (2.65%), Zinc: 0.36mg (2.39%), Potassium: 71.73mg (2.05%), Calcium: 14.26mg (1.43%), Vitamin E: 0.19mg (1.3%), Vitamin B6: 0.02mg (1.21%), Vitamin B5: 0.11mg (1.1%)