



Best Ever Chocolate Chip Cookies I

 Dairy Free

READY IN



95 min.

SERVINGS



84

CALORIES



202 kcal

DESSERT

Ingredients

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

2.5 cups sugar white

Equipment

bowl

baking sheet

oven

wire rack

Directions

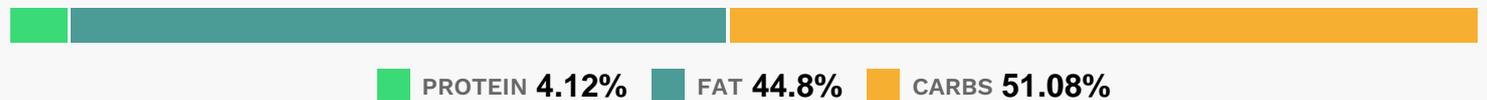
Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together margarine, white sugar, and brown sugar until smooth. Beat in the eggs and vanilla. In a separate bowl, mix together flour, baking soda, and salt.

Add to egg mixture, and mix well. Stir in chocolate chips. Instead of just dropping them onto the cookie sheet, I roll the cookies into balls – it makes them all look very uniform and nice!

Bake in preheated oven for 12 to 15 minutes, or until light brown. Cool on a wire rack.

Nutrition Facts



Properties

Glycemic Index: 1.73, Glycemic Load: 10.73, Inflammation Score: -3, Nutrition Score: 3.5873913138133%

Nutrients (% of daily need)

Calories: 202.32kcal (10.12%), Fat: 10.15g (15.61%), Saturated Fat: 3.33g (20.79%), Carbohydrates: 26.03g (8.68%), Net Carbohydrates: 25.02g (9.1%), Sugar: 15.49g (17.21%), Cholesterol: 8.31mg (2.77%), Sodium: 162.22mg (7.05%), Alcohol: 0.03g (100%), Alcohol %: 0.1% (100%), Caffeine: 7.37mg (2.46%), Protein: 2.1g (4.2%), Manganese: 0.2mg (10%), Selenium: 5.51µg (7.88%), Iron: 1.18mg (6.56%), Vitamin B1: 0.1mg (6.52%), Copper: 0.13mg (6.46%), Vitamin A: 305.59IU (6.11%), Folate: 22.92µg (5.73%), Magnesium: 18.8mg (4.7%), Vitamin B2: 0.08mg (4.52%), Phosphorus: 41.42mg (4.14%), Fiber: 1.01g (4.03%), Vitamin B3: 0.79mg (3.93%), Zinc: 0.34mg (2.27%), Vitamin E: 0.33mg (2.21%), Potassium: 76.61mg (2.19%), Calcium: 16.23mg (1.62%), Vitamin B5: 0.13mg (1.25%)