



## Best Ever Chocolate Chip Cookies II

READY IN



45 min.

SERVINGS



36

CALORIES



187 kcal

DESSERT

### Ingredients

- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 2 cups brown sugar
- 1 cup butter melted
- 2 eggs
- 2.7 cups flour all-purpose
- 2 cups semi chocolate chips

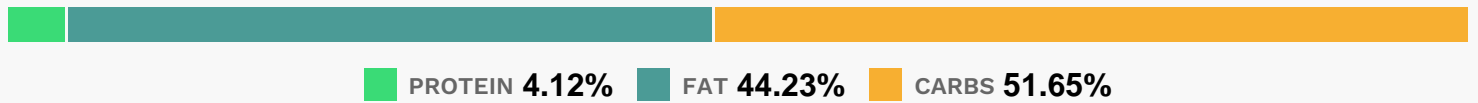
### Equipment

- bowl
- baking sheet
- baking paper
- oven
- wire rack

## Directions

- Preheat the oven to 375 degrees F (190 degrees C). Line cookie sheets with parchment paper.
- In a medium bowl, stir together the melted butter and brown sugar until smooth. Beat in the eggs one at a time.
- Combine the flour, baking powder and baking soda, gradually stir into the sugar mixture. Fold in the chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.
- Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:6.03, Glycemic Load:5.14, Inflammation Score:-2, Nutrition Score:3.4465217577374%

## Nutrients (% of daily need)

Calories: 186.81kcal (9.34%), Fat: 9.27g (14.26%), Saturated Fat: 5.53g (34.59%), Carbohydrates: 24.35g (8.12%), Net Carbohydrates: 23.3g (8.47%), Sugar: 15.56g (17.29%), Cholesterol: 23.25mg (7.75%), Sodium: 90.8mg (3.95%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 8.6mg (2.87%), Protein: 1.94g (3.89%), Manganese: 0.2mg (10.21%), Copper: 0.15mg (7.28%), Selenium: 4.94µg (7.06%), Iron: 1.2mg (6.69%), Magnesium: 21.19mg (5.3%), Vitamin B1: 0.08mg (5.15%), Folate: 18.4µg (4.6%), Phosphorus: 45.28mg (4.53%), Fiber: 1.05g (4.2%), Vitamin B2: 0.06mg (3.76%), Vitamin A: 175.78IU (3.52%), Vitamin B3: 0.65mg (3.24%), Calcium: 27.14mg (2.71%), Potassium: 87.77mg (2.51%), Zinc: 0.37mg (2.47%), Vitamin E: 0.24mg (1.58%), Vitamin B5: 0.13mg (1.31%), Vitamin K: 1.2µg (1.14%)