



Big Batch Triple Chip Cookies

READY IN



45 min.

SERVINGS



60

CALORIES



176 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 2 cups bittersweet chocolate chips
- 1 teaspoon only a pinch if using butter salted
- 2 cups extra chocolate chips dark
- 3 large eggs
- 13.5 ounces flour all-purpose
- 1 cup natural granulated sugar organic
- 0.8 cup brown sugar light packed
- 1 cup pecans toasted chopped

- 2 cups chips white
- 2 sticks butter unsalted room temperature
- 1.5 teaspoon vanilla extract

Equipment

- baking sheet
- baking paper
- oven
- mixing bowl
- wire rack
- blender
- plastic wrap
- aluminum foil

Directions

- Mix the flour, baking powder and salt together thoroughly and set aside. In a large mixing bowl, beat the butter until creamy.
- Add both sugar and beat for another 2 minutes, then add the eggs and vanilla and beat just until mixed – don't go crazy trying to make the batter smooth. You want everything to be mixed, but it doesn't need to be absolutely smooth. By hand or with lowest speed of mixer, add the flour mixture to the butter mixture and stir just until blended. Stir in all of the chips and the pecans. Line a cookie sheet with foil. Using a rounded tablespoon, scoop about 60 scoops of dough and arrange them on the cookie sheet without worrying about spacing. Cover loosely with plastic wrap and chill the scoops of dough overnight. When ready to bake, remove from the refrigerator. Preheat oven to 350 degrees F. and line a couple of baking sheets with nonstick foil or parchment paper. Arrange the cold cookie dough balls on baking sheets and let come to room temperature as the oven preheats.
- Bake one sheet at a time on center rack for 15 minutes or until cookies are nicely browned.
- Let cool on cooking sheet for 5 minutes, then transfer to a wire rack to finish cooling. Alternatively, you can bake two sheets at a time using the middle and lower rack, but alternate about halfway through so that the cookies bake evenly.

Nutrition Facts

PROTEIN 5.34% FAT 48.99% CARBS 45.67%

Properties

Glycemic Index:6.02, Glycemic Load:7.17, Inflammation Score:-1, Nutrition Score:3.219565189403%

Flavonoids

Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg Delphinidin: 0.13mg, Delphinidin: 0.13mg, Delphinidin: 0.13mg, Delphinidin: 0.13mg Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg

Nutrients (% of daily need)

Calories: 175.86kcal (8.79%), Fat: 9.69g (14.91%), Saturated Fat: 6.02g (37.6%), Carbohydrates: 20.32g (6.77%), Net Carbohydrates: 19.17g (6.97%), Sugar: 10.2g (11.33%), Cholesterol: 17.7mg (5.9%), Sodium: 63.99mg (2.78%), Alcohol: 0.03g (100%), Alcohol %: 0.11% (100%), Protein: 2.38g (4.76%), Manganese: 0.16mg (8.15%), Vitamin B1: 0.08mg (5.41%), Selenium: 3.75µg (5.36%), Calcium: 47.87mg (4.79%), Fiber: 1.16g (4.63%), Folate: 17.65µg (4.41%), Vitamin B2: 0.07mg (4.18%), Zinc: 0.61mg (4.09%), Phosphorus: 40.56mg (4.06%), Potassium: 132.4mg (3.78%), Iron: 0.67mg (3.74%), Vitamin B3: 0.71mg (3.53%), Copper: 0.06mg (2.97%), Magnesium: 10mg (2.5%), Vitamin A: 111.93IU (2.24%), Vitamin B5: 0.22mg (2.22%), Vitamin E: 0.33mg (2.22%), Vitamin B6: 0.04mg (2.1%), Vitamin K: 1.28µg (1.22%), Vitamin B12: 0.06µg (1.04%)