



## Browned Butter Chocolate Chip Cookies

READY IN



42 min.

SERVINGS



40

CALORIES



97 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 2 tablespoons canola oil
- ☐ 0.3 cup chocolate chips dark (such as Hershey's Special )
- ☐ 2 large eggs lightly beaten
- ☐ 1.3 cups flour all-purpose
- ☐ 0.7 cup granulated sugar
- ☐ 0.5 teaspoon kosher salt
- ☐ 0.8 cup brown sugar light packed
- ☐ 0.5 cup semi chocolate chips

- ☐ 6 tablespoons butter unsalted
- ☐ 0.5 teaspoon vanilla extract
- ☐ 0.8 cup flour whole-wheat

## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ measuring cup

## Directions

- ☐ Preheat oven to 37
- ☐ Heat butter in a small saucepan over medium heat; cook 5 minutes or until browned.
- ☐ Remove from heat; add oil. Set aside to cool.
- ☐ Weigh or lightly spoon flours into dry measuring cups; level with a knife.
- ☐ Combine flours, baking powder, and salt, stirring with a whisk.
- ☐ Place butter mixture and sugars in a large bowl; beat with a mixer at medium speed until combined.
- ☐ Add vanilla and eggs; beat until well blended.
- ☐ Add flour mixture, beating at low speed until just combined. Stir in chocolate chips.
- ☐ Drop by level tablespoonfuls 2 inches apart onto baking sheets lined with parchment paper.
- ☐ Bake 12 minutes or until bottoms of cookies just begin to brown. Cool slightly.

## Nutrition Facts



 **PROTEIN 5.3%**  **FAT 37.43%**  **CARBS 57.27%**

Properties

Glycemic Index:5.93, Glycemic Load:4.51, Inflammation Score:-1, Nutrition Score:2.0573912811182%

Nutrients (% of daily need)

Calories: 96.52kcal (4.83%), Fat: 4.08g (6.28%), Saturated Fat: 2.15g (13.47%), Carbohydrates: 14.04g (4.68%), Net Carbohydrates: 13.46g (4.89%), Sugar: 8.7g (9.67%), Cholesterol: 13.97mg (4.66%), Sodium: 46.6mg (2.03%), Alcohol: 0.02g (100%), Alcohol %: 0.1% (100%), Protein: 1.3g (2.6%), Manganese: 0.15mg (7.69%), Selenium: 3.84µg (5.49%), Vitamin B1: 0.05mg (3.02%), Iron: 0.51mg (2.83%), Phosphorus: 27.8mg (2.78%), Copper: 0.05mg (2.5%), Folate: 9.73µg (2.43%), Vitamin B2: 0.04mg (2.33%), Fiber: 0.58g (2.33%), Magnesium: 9.19mg (2.3%), Vitamin B3: 0.38mg (1.92%), Calcium: 18.55mg (1.86%), Vitamin E: 0.25mg (1.68%), Zinc: 0.23mg (1.56%), Vitamin A: 67.46IU (1.35%), Potassium: 44.21mg (1.26%)