



Buttery Chocolate Chip Cookies

READY IN



60 min.

SERVINGS



42

CALORIES



247 kcal

DESSERT

Ingredients

- 1.5 cups butter softened
- 1.3 cups granulated sugar
- 1.3 cups brown sugar packed
- 1 tablespoon vanilla
- 2 eggs
- 4 cups flour all-purpose
- 2 teaspoons baking soda
- 1 teaspoon salt
- 24 ounces semi chocolate chips (4 cups)

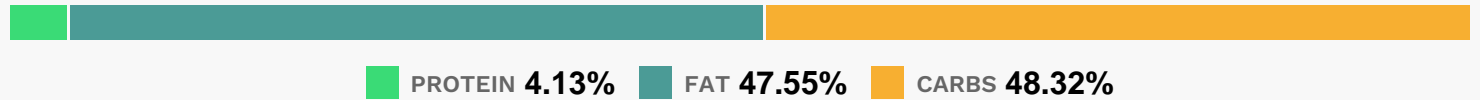
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Heat oven to 350°F.
- Mix butter, sugars, vanilla and eggs in large bowl using spoon. Stir in flour, baking soda and salt. Stir in chocolate chips.
- Drop dough by rounded measuring tablespoonfuls about 2 inches apart onto ungreased cookie sheet.
- Bake 12 to 15 minutes or until light brown. Cool slightly.
- Remove from cookie sheet to wire rack; cool.

Nutrition Facts



Properties

Glycemic Index:4.64, Glycemic Load:10.73, Inflammation Score:-3, Nutrition Score:4.6773912660454%

Nutrients (% of daily need)

Calories: 246.94kcal (12.35%), Fat: 13.12g (20.18%), Saturated Fat: 7.82g (48.88%), Carbohydrates: 29.99g (10%), Net Carbohydrates: 28.37g (10.32%), Sugar: 18.32g (20.36%), Cholesterol: 26.2mg (8.73%), Sodium: 166.37mg (7.23%), Alcohol: 0.1g (100%), Alcohol %: 0.26% (100%), Caffeine: 13.93mg (4.64%), Protein: 2.56g (5.12%), Manganese: 0.3mg (15.09%), Copper: 0.22mg (11.23%), Iron: 1.66mg (9.25%), Selenium: 6.24µg (8.91%), Magnesium: 32.17mg (8.04%), Vitamin B1: 0.1mg (6.66%), Fiber: 1.62g (6.47%), Phosphorus: 61.35mg (6.14%), Folate: 23.08µg (5.77%), Vitamin B2: 0.08mg (4.74%), Vitamin A: 222.01IU (4.44%), Vitamin B3: 0.85mg (4.26%), Zinc: 0.55mg (3.67%), Potassium: 118.72mg (3.39%), Vitamin E: 0.31mg (2.09%), Calcium: 20.51mg (2.05%), Vitamin K: 1.78µg (1.69%), Vitamin B5: 0.15mg (1.51%), Vitamin B12: 0.06µg (1.03%)