



Buttery Chocolate Chip Cookies

 Dairy Free

READY IN



60 min.

SERVINGS



42

CALORIES



247 kcal

DESSERT

Ingredients

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

1 tablespoon vanilla

Equipment

bowl

baking sheet

oven

wire rack

Directions

Heat oven to 350F.

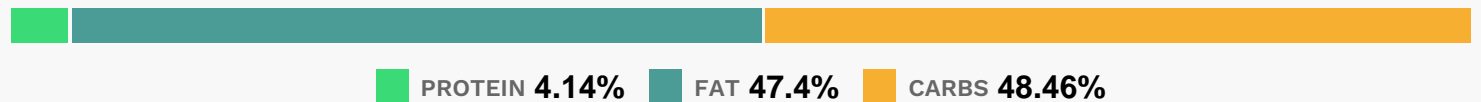
Mix butter, sugars, vanilla and eggs in large bowl using spoon. Stir in flour, baking soda and salt. Stir in chocolate chips.

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:3.45, Glycemic Load:10.73, Inflammation Score:-4, Nutrition Score:4.7404347705128%

Nutrients (% of daily need)

Calories: 247.11kcal (12.36%), Fat: 13.07g (20.1%), Saturated Fat: 5.01g (31.29%), Carbohydrates: 30.06g (10.02%), Net Carbohydrates: 28.44g (10.34%), Sugar: 18.32g (20.35%), Cholesterol: 8.77mg (2.92%), Sodium: 190.69mg (8.29%), Alcohol: 0.11g (100%), Alcohol %: 0.26% (100%), Caffeine: 13.93mg (4.64%), Protein: 2.57g (5.13%), Manganese: 0.3mg (15.09%), Copper: 0.22mg (11.23%), Iron: 1.66mg (9.24%), Selenium: 6.15µg (8.79%), Magnesium: 32.25mg (8.06%), Vitamin B1: 0.1mg (6.69%), Fiber: 1.62g (6.47%), Vitamin A: 309.41IU (6.19%), Phosphorus: 61.27mg (6.13%), Folate: 22.92µg (5.73%), Vitamin B2: 0.08mg (4.75%), Vitamin B3: 0.85mg (4.25%), Zinc: 0.54mg (3.62%), Potassium: 120.18mg (3.43%), Vitamin E: 0.38mg (2.51%), Calcium: 21mg (2.1%), Vitamin B5: 0.15mg (1.48%), Vitamin K: 1.21µg (1.15%)