



Chewy Chocolate Chip Cookies

READY IN



25 min.

SERVINGS



66

CALORIES



104 kcal

DESSERT

Ingredients

- 1 cup butter softened
- 0.8 cup brown sugar packed
- 0.3 cup sugar
- 3.4 ounces vanilla pudding instant
- 2 large eggs
- 1 teaspoon vanilla extract
- 2.3 cups flour all-purpose
- 1 teaspoon baking soda
- 2 cups semi chocolate chips

1 cup walnut pieces finely chopped

Equipment

bowl

baking sheet

oven

whisk

hand mixer

stand mixer

Directions

Preheat the oven to 350°F. In a large bowl, use a hand mixer or stand mixer to cream the butter and sugar together until light and fluffy.

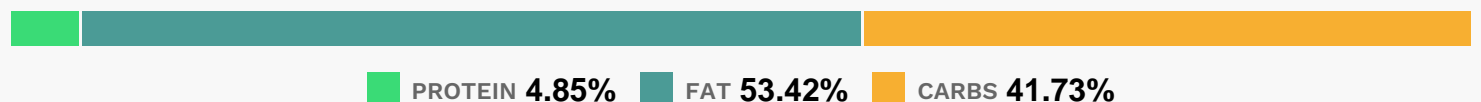
Add the eggs, one at a time, beating well after each addition. Beat in the pudding mix and vanilla. In a separate bowl, whisk together the flour and baking soda. Gradually add the flour mixture to the butter mixture, and beat well. Fold in the chocolate chips and walnuts (the dough will be stiff).

Drop the cookie dough by rounded teaspoonfuls 2 inches apart onto ungreased baking sheets.

Bake until the cookies are lightly browned, 8 to 10 minutes.

Remove to wire racks, and let cool to room temperature. Editor's Tip: Placing the balls of cookie dough 2 to 3 inches apart from each other is one of our many cookie tips. This prevents the cookies from baking into each other as they spread.

Nutrition Facts



Properties

Glycemic Index:3.26, Glycemic Load:2.91, Inflammation Score:-1, Nutrition Score:2.1182608674888%

Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg

Nutrients (% of daily need)

Calories: 103.64kcal (5.18%), Fat: 6.23g (9.58%), Saturated Fat: 3.13g (19.58%), Carbohydrates: 10.95g (3.65%), Net Carbohydrates: 10.27g (3.73%), Sugar: 6.42g (7.13%), Cholesterol: 13.36mg (4.45%), Sodium: 51.5mg (2.24%), Alcohol: 0.02g (100%), Alcohol %: 0.12% (100%), Caffeine: 4.69mg (1.56%), Protein: 1.27g (2.54%), Manganese: 0.16mg (8.21%), Copper: 0.11mg (5.25%), Selenium: 2.54µg (3.62%), Iron: 0.64mg (3.56%), Magnesium: 13.82mg (3.46%), Phosphorus: 28.88mg (2.89%), Vitamin B1: 0.04mg (2.8%), Fiber: 0.68g (2.72%), Folate: 10.38µg (2.59%), Vitamin B2: 0.03mg (2.05%), Vitamin A: 97.21IU (1.94%), Zinc: 0.25mg (1.69%), Vitamin B3: 0.32mg (1.61%), Potassium: 49.94mg (1.43%)