



Chewy Chocolate Chip Cookies

READY IN



70 min.

SERVINGS



30

CALORIES



239 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 1.8 cups brown sugar dark packed
- 2 large eggs at room temperature
- 2.8 cups flour all-purpose
- 0.3 cup granulated sugar
- 1 teaspoon salt
- 2 cups semi chocolate chips
- 2.5 sticks butter unsalted softened

2 teaspoons vanilla extract

Equipment

- bowl
- baking sheet
- baking paper
- oven
- plastic wrap
- stand mixer

Directions

- Sift the flour, salt, baking powder and baking soda together into a large bowl.
- Beat the butter, brown sugar and granulated sugar in a bowl with a mixer on medium-high speed until pale and fluffy, about 4 minutes (use the paddle attachment for a stand mixer). Beat in the eggs one at a time, then beat in the vanilla. Reduce the mixer speed to low.
- Add the flour mixture and beat until combined. Stir in the chocolate chips by hand. Press plastic wrap directly onto the surface of the dough and refrigerate at least 1 hour or preferably overnight.
- Preheat the oven to 375 degrees F. Line 2 baking sheets with parchment paper. Drop heaping tablespoonfuls of dough onto the prepared baking sheets, about 2 inches apart.
- Bake until the cookies are golden around the edges but still soft in the middle, about 12 minutes.
- Remove the cookies from the oven and let cool 10 minutes on the baking sheets, then transfer to racks to cool completely.
- Photograph by Kana Okada

Nutrition Facts



PROTEIN 4.03% FAT 47.26% CARBS 48.71%

Properties

Glycemic Index:7.9, Glycemic Load:7.52, Inflammation Score:-3, Nutrition Score:4.3186956540398%

Nutrients (% of daily need)

Calories: 239.49kcal (11.97%), Fat: 12.67g (19.49%), Saturated Fat: 7.6g (47.52%), Carbohydrates: 29.38g (9.79%), Net Carbohydrates: 28.11g (10.22%), Sugar: 18.6g (20.67%), Cholesterol: 33.37mg (11.12%), Sodium: 138.96mg (6.04%), Alcohol: 0.09g (100%), Alcohol %: 0.23% (100%), Caffeine: 10.32mg (3.44%), Protein: 2.43g (4.87%), Manganese: 0.25mg (12.38%), Copper: 0.18mg (8.83%), Selenium: 6.17µg (8.82%), Iron: 1.46mg (8.1%), Vitamin B1: 0.1mg (6.37%), Magnesium: 25.45mg (6.36%), Folate: 22.95µg (5.74%), Phosphorus: 55.89mg (5.59%), Vitamin A: 259.32IU (5.19%), Fiber: 1.27g (5.08%), Vitamin B2: 0.08mg (4.79%), Vitamin B3: 0.8mg (3.99%), Calcium: 31.87mg (3.19%), Zinc: 0.45mg (3.03%), Potassium: 104.7mg (2.99%), Vitamin E: 0.33mg (2.21%), Vitamin B5: 0.16mg (1.65%), Vitamin K: 1.57µg (1.49%), Vitamin D: 0.21µg (1.39%), Vitamin B12: 0.07µg (1.12%), Vitamin B6: 0.02mg (1.02%)