



## Chewy Jumbo Chocolate Chip Cookies

READY IN



55 min.

SERVINGS



48

CALORIES



182 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1.3 cups brown sugar packed
- ☐ 1.5 cups butter softened
- ☐ 1 cup cake flour
- ☐ 2 eggs
- ☐ 3.5 cups flour all-purpose
- ☐ 2 cups semi chocolate chips
- ☐ 1 tablespoon vanilla extract

☐ 1.3 cups sugar white

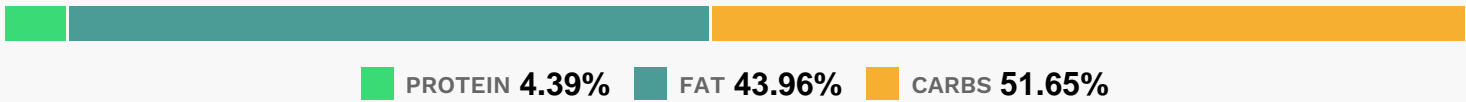
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wooden spoon

## Directions

- ☐ Preheat the oven to 375 degrees F (190 degrees C). Sift together the all-purpose flour, cake flour, baking powder and baking soda; set aside.
- ☐ In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs and vanilla, until well blended. Gradually stir in the flour mixture. Stir in the chocolate chips by hand using a wooden spoon, stir in walnuts if desired. Drop cookies by rounded tablespoonfuls 2 inches apart onto ungreased cookie sheets.
- ☐ Bake for 10 to 14 minutes in the preheated oven, until the edges are light brown.
- ☐ Let cookies cool on the baking sheet before removing to wire racks to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:7.38, Glycemic Load:9.91, Inflammation Score:-2, Nutrition Score:3.1391304310249%

## Nutrients (% of daily need)

Calories: 182.13kcal (9.11%), Fat: 8.95g (13.77%), Saturated Fat: 5.38g (33.6%), Carbohydrates: 23.66g (7.89%), Net Carbohydrates: 22.75g (8.27%), Sugar: 13.59g (15.1%), Cholesterol: 22.52mg (7.51%), Sodium: 82.51mg (3.59%), Alcohol: 0.09g (100%), Alcohol %: 0.3% (100%), Caffeine: 6.45mg (2.15%), Protein: 2.01g (4.02%), Manganese: 0.19mg (9.36%), Selenium: 5.49µg (7.84%), Copper: 0.12mg (5.8%), Iron: 1.01mg (5.59%), Vitamin B1: 0.08mg (5.14%), Folate: 18.67µg (4.67%), Magnesium: 16.79mg (4.2%), Phosphorus: 39.27mg (3.93%), Vitamin A: 190.97IU (3.82%), Vitamin B2: 0.06mg (3.66%), Fiber: 0.91g (3.64%), Vitamin B3: 0.64mg (3.19%), Zinc: 0.32mg (2.12%), Potassium: 67.26mg (1.92%), Calcium: 18.87mg (1.89%), Vitamin E: 0.24mg (1.63%), Vitamin B5: 0.12mg (1.17%), Vitamin K: 1.08µg (1.03%)