



Chococolate Chip Cookie

READY IN



45 min.

SERVINGS



48

CALORIES



75 kcal

DESSERT

Ingredients

- ☐ 1 tsp baking soda
- ☐ 0.8 th cup / 150g brown sugar
- ☐ 1 cup g butter unsalted (add tsp of salt to the flour if using butter)
- ☐ 2 cups g chocolate chips
- ☐ 2 eggs
- ☐ 2.3 g cups flour
- ☐ 0.8 th cup / 150g caster sugar
- ☐ 1 tsp vanilla extract

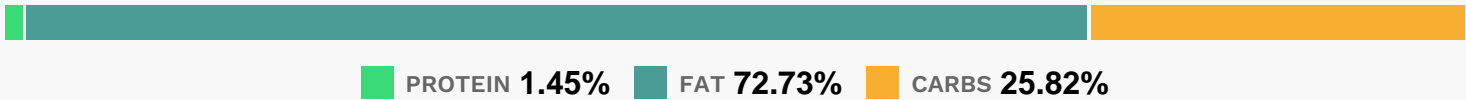
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ blender

Directions

- ☐ Combine flour, baking soda and salt in small bowl. Beat butter, both the sugars and vanilla in large mixer bowl.
- ☐ Add eggs one at a time, beating well after each addition
- ☐ Stir in flour mixture, followed by most of the chocolate chips.Drop the cookie dough on a baking sheet, leave an inch’s space between cookies. Dot with remaining chocolate chips
- ☐ Bake in preheated 175°C/350°F oven for 9 to 11 minutes or until golden brown.
- ☐ Let stand for 2 minutes; remove to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:3.02, Glycemic Load:0.04, Inflammation Score:-1, Nutrition Score:0.4291304351519%

Nutrients (% of daily need)

Calories: 74.57kcal (3.73%), Fat: 6.15g (9.47%), Saturated Fat: 3.83g (23.91%), Carbohydrates: 4.92g (1.64%), Net Carbohydrates: 4.91g (1.79%), Sugar: 4.34g (4.82%), Cholesterol: 16.99mg (5.66%), Sodium: 29.36mg (1.28%), Alcohol: 0.03g (100%), Alcohol %: 0.27% (100%), Protein: 0.28g (0.55%), Vitamin A: 128.08IU (2.56%)