



Chocolate Bliss Chunk Cookies

 Dairy Free

READY IN



28 min.

SERVINGS



28

CALORIES



197 kcal

DESSERT

Ingredients

- 0.8 tsp baking soda
- 0.5 cup firmly brown sugar packed
- 0.8 cup butter softened (1-)
- 1 eggs
- 1.8 cups flour
- 0.5 cup granulated sugar
- 0.3 tsp salt
- 16 oz baker's semi-sweet chocolate chopped

1 tsp vanilla

Equipment

bowl

baking sheet

oven

plastic wrap

hand mixer

ziploc bags

Directions

Preheat oven to 375F.

Mix flour, baking soda and salt until well blended; set aside. Beat butter and sugars in large bowl with electric mixer until light and fluffy.

Add egg and vanilla; beat until well blended. Gradually add flour mixture, mixing well after each addition. Stir in chopped chocolate.

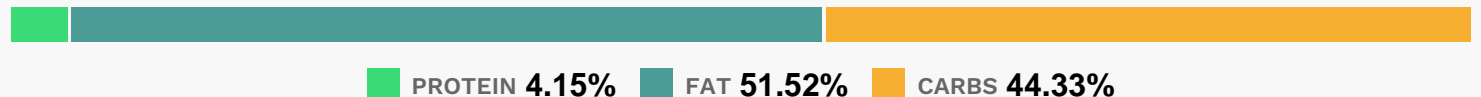
Drop rounded tablespoonfuls of dough, 2 inches apart, onto baking sheets.

Bake 12 to 13 min. or until lightly browned. Cool on baking sheets 1 min.

Remove to wire racks; cool completely.

Serve immediately. (Or, wrap cooled cookies in plastic wrap and place in tightly covered container or resealable plastic bag. Freeze up to 1 month. Thaw at room temperature before serving.)

Nutrition Facts



Properties

Glycemic Index:5.18, Glycemic Load:6.81, Inflammation Score:-3, Nutrition Score:3.9960869483488%

Nutrients (% of daily need)

Calories: 197.31kcal (9.87%), Fat: 11.34g (17.44%), Saturated Fat: 4.65g (29.04%), Carbohydrates: 21.95g (7.32%), Net Carbohydrates: 20.44g (7.43%), Sugar: 13.37g (14.85%), Cholesterol: 6.82mg (2.27%), Sodium: 116.97mg (5.09%), Alcohol: 0.05g (100%), Alcohol %: 0.17% (100%), Caffeine: 13.93mg (4.64%), Protein: 2.06g (4.11%), Manganese: 0.27mg (13.57%), Copper: 0.22mg (10.84%), Iron: 1.44mg (8.02%), Magnesium: 30.97mg (7.74%), Selenium: 4.56µg (6.52%), Fiber: 1.51g (6.03%), Phosphorus: 55.23mg (5.52%), Vitamin A: 234.08IU (4.68%), Vitamin B1: 0.07mg (4.52%), Folate: 15.14µg (3.78%), Zinc: 0.51mg (3.37%), Vitamin B2: 0.06mg (3.34%), Potassium: 110.46mg (3.16%), Vitamin B3: 0.6mg (3.02%), Vitamin E: 0.31mg (2.04%), Calcium: 17.25mg (1.72%), Vitamin B5: 0.12mg (1.17%), Vitamin K: 1.19µg (1.14%)