



Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



20

CALORIES



117 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 cup bittersweet chocolate chips sweet
- ☐ 1 large eggs room temperature
- ☐ 1 cup flour all-purpose
- ☐ 0.8 teaspoon kosher salt
- ☐ 0.8 cup brown sugar light packed ()
- ☐ 0.3 cup sugar
- ☐ 0.8 butter unsalted room temperature ()
- ☐ 0.5 teaspoon vanilla extract

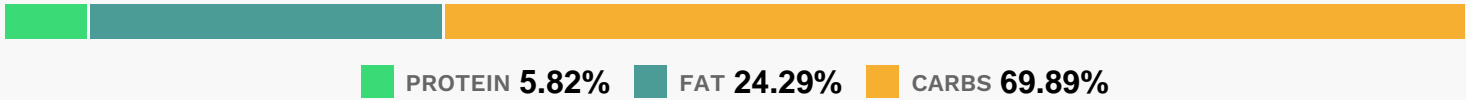
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer

Directions

- ☐ Arrange racks in upper and lower thirds of oven; preheat to 425°F. Line 2 baking sheets with parchment paper.
- ☐ Whisk flour, salt, and baking powder in a small bowl. Using an electric mixer on medium-high speed, beat butter and both sugars in a large bowl until well combined, 2–3 minutes.
- ☐ Add egg and vanilla; beat on medium-high speed until mixture is light and fluffy, 2–3 minutes.
- ☐ Add dry ingredients, reduce speed to low, and mix just to blend. Fold in chocolate chips.
- ☐ Spoon heaping tablespoonfuls of dough onto prepared baking sheets, spacing 1 1/2" apart.
- ☐ Bake, rotating pans halfway through, until edges are golden brown, 6–8 minutes.
- ☐ Transfer to wire racks and let cool. DO AHEAD: Can be made 1 day ahead. Store airtight at room temperature, or freeze cookies for up to 2 months.

Nutrition Facts



Properties

Glycemic Index:11.85, Glycemic Load:5.22, Inflammation Score:-1, Nutrition Score:2.0421739125057%

Nutrients (% of daily need)

Calories: 116.51kcal (5.83%), Fat: 3.16g (4.87%), Saturated Fat: 2.72g (16.98%), Carbohydrates: 20.48g (6.83%), Net Carbohydrates: 19.97g (7.26%), Sugar: 13.61g (15.12%), Cholesterol: 9.47mg (3.16%), Sodium: 113.46mg (4.93%), Alcohol: 0.03g (100%), Alcohol %: 0.15% (100%), Protein: 1.7g (3.41%), Selenium: 3.47µg (4.96%), Calcium: 42.43mg

(4.24%), Vitamin B1: 0.06mg (3.94%), Folate: 14.59µg (3.65%), Vitamin B2: 0.06mg (3.46%), Manganese: 0.06mg (3.09%), Iron: 0.52mg (2.9%), Zinc: 0.4mg (2.65%), Phosphorus: 25.58mg (2.56%), Vitamin B3: 0.47mg (2.37%), Potassium: 78.32mg (2.24%), Fiber: 0.51g (2.04%), Copper: 0.03mg (1.57%), Vitamin B5: 0.14mg (1.44%), Magnesium: 5.7mg (1.42%), Vitamin E: 0.17mg (1.15%), Vitamin B6: 0.02mg (1.11%)