



Chocolate Chip Cookies

 Popular

READY IN



45 min.

SERVINGS



28

CALORIES



281 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons baking soda
- ☐ 3 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 1.5 cups brown sugar light packed
- ☐ 1.5 teaspoons salt
- ☐ 16 ounces semi chocolate chips
- ☐ 1 cup butter unsalted cooled melted

☐ 1.5 teaspoons vanilla

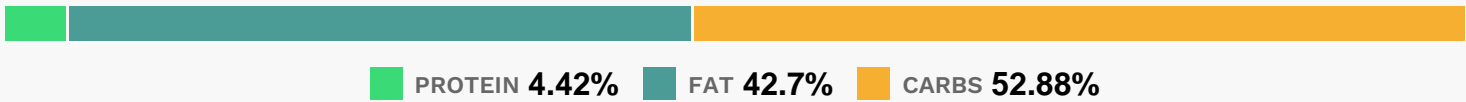
Equipment

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

Directions

- ☐ Put oven rack in middle position and preheat oven to 375°F. Line 2 large baking sheets with parchment or wax paper.
- ☐ Whisk together flour, baking soda, and salt in a small bowl.
- ☐ Beat together butter and sugars in a large bowl with an electric mixer at high speed until pale and fluffy, 2 to 3 minutes. Lightly beat 1 egg with a fork in a small bowl and add 1 3/4 tablespoons of it plus 2 remaining whole eggs to butter mixture, beating with mixer until creamy, about 1 minute. Beat in vanilla. Reduce speed to low and mix in flour mixture until just blended, then stir in chips.
- ☐ Scoop 1/4 cup batter for each cookie, arranging mounds 3 inches apart, on 2 baking sheets. Flatten mounds into 3-inch rounds using moistened palm of your hand. Form remaining cookies on additional sheets of parchment.
- ☐ Bake, 1 sheet at a time, until golden, 13 to 15 minutes.
- ☐ Transfer cookies to a rack to cool and continue making cookies in same manner using cooled baking sheets.
- ☐ Cooled cookies keep in an airtight container at room temperature 3 days.

Nutrition Facts



Properties

Glycemic Index:5.18, Glycemic Load:12.38, Inflammation Score:-3, Nutrition Score:5.2886956360029%

Nutrients (% of daily need)

Calories: 281.24kcal (14.06%), Fat: 13.45g (20.69%), Saturated Fat: 7.92g (49.51%), Carbohydrates: 37.46g (12.49%), Net Carbohydrates: 35.8g (13.02%), Sugar: 24.6g (27.33%), Cholesterol: 38.33mg (12.78%), Sodium: 196.99mg (8.56%), Alcohol: 0.07g (100%), Alcohol %: 0.15% (100%), Caffeine: 13.93mg (4.64%), Protein: 3.13g (6.27%), Manganese: 0.32mg (15.82%), Copper: 0.23mg (11.65%), Selenium: 7.81µg (11.16%), Iron: 1.83mg (10.16%), Magnesium: 33.35mg (8.34%), Vitamin B1: 0.11mg (7.53%), Phosphorus: 69.62mg (6.96%), Folate: 27.39µg (6.85%), Fiber: 1.66g (6.63%), Vitamin B2: 0.1mg (6.05%), Vitamin A: 239.63IU (4.79%), Vitamin B3: 0.95mg (4.74%), Zinc: 0.6mg (4.03%), Potassium: 131.68mg (3.76%), Calcium: 26.95mg (2.7%), Vitamin E: 0.35mg (2.32%), Vitamin B5: 0.21mg (2.14%), Vitamin K: 1.79µg (1.7%), Vitamin D: 0.23µg (1.52%), Vitamin B12: 0.09µg (1.51%), Vitamin B6: 0.03mg (1.28%)