



Chocolate Chip Cookies with Clarified Butter

READY IN



22 min.

SERVINGS



36

CALORIES



123 kcal

DESSERT

Ingredients

- 0.5 teaspoon rumford baking powder
- 0.8 teaspoon baking soda
- 0.5 cup firmly brown sugar packed
- 2.3 ounces butter flavor
- 1.3 cups extra chocolate chips dark
- 1 large eggs
- 6.8 ounces flour all-purpose
- 0.5 cup granulated sugar
- 0.5 cup nuts toasted

- 0.5 teaspoon salt
- 2.7 ounces butter unsalted room temperature
- 1 teaspoon vanilla extract

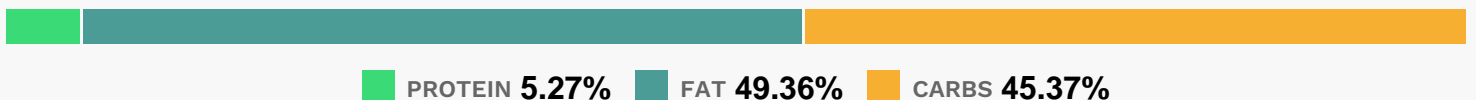
Equipment

- bowl
- baking sheet
- oven
- mixing bowl
- wire rack
- hand mixer

Directions

- Preheat oven to 375 degrees F. Have ready a couple of ungreased cookie sheets. In a bowl, thoroughly stir together the flour, baking powder, baking soda and salt
- In a mixing bowl, using an electric mixer, beat together the clarified butter (or shortening and regular butter until creamy.
- Add both sugars and continue beat just until blended.
- Add egg and vanilla and beat just until blended. By hand, stir in the flour mixture. When blended, stir in the chocolate chips and nuts (if using). Scoop up measuring tablespoons of dough and arrange on the baking sheets spacing about 2 ½ inches apart.
- Bake on ungreased cookie sheets for 10–14 minutes or until lightly brown around the edges.
- Let cool on baking sheets for five minutes, then transfer to a wire rack.

Nutrition Facts



Properties

Glycemic Index:7.41, Glycemic Load:5.01, Inflammation Score:-1, Nutrition Score:2.0095652142621%

Nutrients (% of daily need)

Calories: 123.12kcal (6.16%), Fat: 6.84g (10.53%), Saturated Fat: 4.34g (27.1%), Carbohydrates: 14.15g (4.72%), Net Carbohydrates: 13.57g (4.94%), Sugar: 8.04g (8.94%), Cholesterol: 14.44mg (4.81%), Sodium: 71.6mg (3.11%), Alcohol: 0.04g (100%), Alcohol %: 0.19% (100%), Protein: 1.64g (3.29%), Manganese: 0.09mg (4.37%), Selenium: 2.66µg (3.8%), Vitamin B1: 0.05mg (3.56%), Folate: 12.95µg (3.24%), Calcium: 29.55mg (2.96%), Vitamin B2: 0.05mg (2.94%), Phosphorus: 27.49mg (2.75%), Iron: 0.46mg (2.57%), Zinc: 0.37mg (2.47%), Vitamin B3: 0.49mg (2.43%), Copper: 0.05mg (2.43%), Fiber: 0.58g (2.31%), Magnesium: 8.59mg (2.15%), Potassium: 66.6mg (1.9%), Vitamin B5: 0.13mg (1.25%), Vitamin A: 61.6IU (1.23%), Vitamin E: 0.17mg (1.15%), Vitamin B6: 0.02mg (1.03%)