



Chocolate Chunk Cookies

READY IN



30 min.

SERVINGS



36

CALORIES



233 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1.3 pounds semisweet chocolate chunks
- ☐ 2 extra large eggs at room temperature
- ☐ 2 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 1 teaspoon kosher salt
- ☐ 1 cup brown sugar light packed
- ☐ 0.5 pound butter unsalted at room temperature
- ☐ 2 teaspoons vanilla extract pure

☐ 1.5 cups walnuts chopped

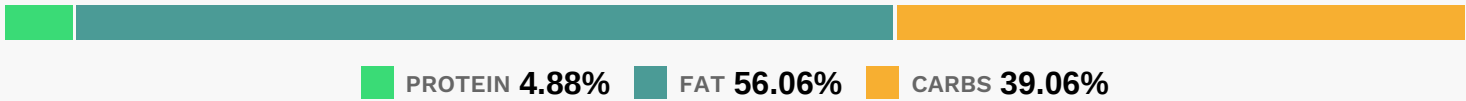
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ hand mixer
- ☐ ice cream scoop

Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat the oven to 350 degrees.
- ☐ Cream the butter and two sugars until light and fluffy in the bowl of an electric mixer fitted with the paddle attachment.
- ☐ Add the vanilla, then the eggs, one at a time, and mix well. Sift together the flour, baking soda, and salt and add to the butter with the mixer on low speed, mixing only until combined. Fold in the walnuts and chocolate chunks.
- ☐ Drop the dough on a baking sheet lined with parchment paper, using a 1 3/4-inch-diameter ice cream scoop or a rounded tablespoon. Dampen your hands and flatten the dough slightly.
- ☐ Bake for exactly 15 minutes (the cookies will seem underdone).
- ☐ Remove from the oven and let cool slightly on the pan, then transfer to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:4.59, Glycemic Load:5.84, Inflammation Score:-3, Nutrition Score:5.0743478258019%

Flavonoids

Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg

Nutrients (% of daily need)

Calories: 232.53kcal (11.63%), Fat: 14.69g (22.61%), Saturated Fat: 7.11g (44.46%), Carbohydrates: 23.04g (7.68%), Net Carbohydrates: 21.26g (7.73%), Sugar: 14.67g (16.3%), Cholesterol: 26.06mg (8.69%), Sodium: 103.68mg (4.51%), Alcohol: 0.08g (100%), Alcohol %: 0.21% (100%), Caffeine: 13.54mg (4.51%), Protein: 2.88g (5.75%), Manganese: 0.43mg (21.42%), Copper: 0.29mg (14.53%), Magnesium: 38.03mg (9.51%), Iron: 1.56mg (8.67%), Phosphorus: 73.25mg (7.32%), Selenium: 5.02µg (7.18%), Fiber: 1.77g (7.1%), Vitamin B1: 0.08mg (5.18%), Folate: 19.2µg (4.8%), Zinc: 0.66mg (4.43%), Vitamin B2: 0.07mg (3.91%), Potassium: 132.56mg (3.79%), Vitamin A: 183.08IU (3.66%), Vitamin B3: 0.61mg (3.05%), Calcium: 24mg (2.4%), Vitamin B6: 0.04mg (2.13%), Vitamin E: 0.31mg (2.07%), Vitamin B5: 0.17mg (1.68%), Vitamin K: 1.74µg (1.65%), Vitamin B12: 0.07µg (1.11%), Vitamin D: 0.16µg (1.04%)