



Chocolate Chunk Cookies

 Popular

READY IN



45 min.

SERVINGS



48

CALORIES



132 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 2 cups bittersweet chocolate
- ☐ 2 large eggs at room temperature
- ☐ 2.5 cups flour all-purpose
- ☐ 0.8 cup brown sugar light packed
- ☐ 1 teaspoon salt
- ☐ 1 cup sugar
- ☐ 1 cup butter unsalted cut into small cubes, at room temperature (2 sticks)

☐ 1 teaspoon vanilla extract pure

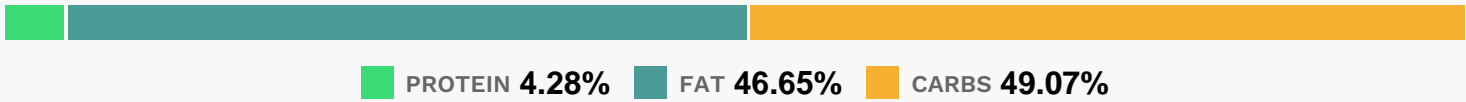
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ blender
- ☐ wooden spoon
- ☐ stand mixer

Directions

- ☐ Preheat the oven to 350°F. Lightly spray cookie sheets with cooking spray or line them with parchment paper. In a stand mixer fitted with the paddle attachment, beat together the sugars and butter on medium speed until light in texture and smooth, about 2 minutes. While that mixture is beating, sift the flour, baking soda, and salt into a bowl and set aside.
- ☐ Add the eggs, one at a time, to the sugar–butter mixture, followed by the vanilla, and blend until incorporated. With the mixer on low or using a wooden spoon, stir in the sifted dry ingredients. Scrape down the bowl as needed to blend evenly. Stir in the chocolate chunks.
- ☐ Using 2 spoons, drop the dough onto the prepared baking sheets, about 2 inches apart. If desired, slightly flatten the cookies before baking.
- ☐ Bake the cookies in batches, rotating the pans halfway through baking, until they are cracked on top but still slightly moist, 12 to 15 minutes.
- ☐ Transfer the cookies to wire racks and let cool completely.

Nutrition Facts



Properties

Glycemic Index:3.02, Glycemic Load:6.5, Inflammation Score:-2, Nutrition Score:2.4386956458506%

Nutrients (% of daily need)

Calories: 132.15kcal (6.61%), Fat: 6.9g (10.62%), Saturated Fat: 4.11g (25.69%), Carbohydrates: 16.34g (5.45%), Net Carbohydrates: 15.58g (5.67%), Sugar: 10.21g (11.34%), Cholesterol: 18.36mg (6.12%), Sodium: 76.6mg (3.33%), Alcohol: 0.03g (100%), Alcohol %: 0.13% (100%), Caffeine: 6.27mg (2.09%), Protein: 1.43g (2.85%), Manganese: 0.14mg (7.22%), Copper: 0.1mg (5.23%), Selenium: 3.57µg (5.1%), Iron: 0.83mg (4.6%), Magnesium: 14.93mg (3.73%), Vitamin B1: 0.05mg (3.63%), Folate: 13.07µg (3.27%), Phosphorus: 31.39mg (3.14%), Fiber: 0.76g (3.04%), Vitamin B2: 0.05mg (2.81%), Vitamin A: 133.08IU (2.66%), Vitamin B3: 0.45mg (2.27%), Zinc: 0.27mg (1.81%), Potassium: 57.11mg (1.63%), Vitamin E: 0.18mg (1.19%), Calcium: 10.73mg (1.07%)