

Crispy Chocolate Chip Cookies

 Vegetarian

READY IN



70 min.

SERVINGS



36

CALORIES



130 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.3 cup brown sugar dark packed
- ☐ 2 large eggs at room temperature
- ☐ 1.5 cups flour all-purpose
- ☐ 1 teaspoon kosher salt
- ☐ 1.5 cups semi chocolate chips
- ☐ 1 cup caster sugar
- ☐ 1 stick butter unsalted softened

- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup vegetable oil

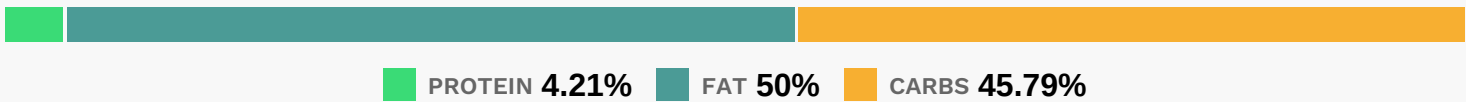
Equipment

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

Directions

- ☐ Preheat the oven to 350 degrees F. Line 2 baking sheets with parchment paper.
- ☐ Whisk the flour, salt and baking soda in a medium bowl.
- ☐ Beat the butter, vegetable oil, superfine sugar and brown sugar in a bowl with a mixer on medium speed until creamy, about 5 minutes (use the paddle attachment for a stand mixer). The mixture will look a bit separated at this point. Beat in 1 teaspoon water and the vanilla until smooth. Reduce the mixer speed to low and beat in the eggs one at a time until just incorporated (do not overbeat). Beat in the flour mixture until just combined. Stir in the chocolate chips by hand.
- ☐ Drop tablespoonfuls of dough onto the prepared baking sheets, about 3 inches apart.
- ☐ Bake until deep golden brown, about 20 minutes, rotating the baking sheets halfway through.
- ☐ Remove the cookies from the oven and let cool completely on the baking sheets.
- ☐ Photograph by Kana Okada

Nutrition Facts



Properties

Glycemic Index:4.03, Glycemic Load:6.75, Inflammation Score:-1, Nutrition Score:2.4152174021887%

Nutrients (% of daily need)

Calories: 129.76kcal (6.49%), Fat: 7.27g (11.18%), Saturated Fat: 3.59g (22.44%), Carbohydrates: 14.97g (4.99%), Net Carbohydrates: 14.23g (5.18%), Sugar: 9.82g (10.91%), Cholesterol: 17.53mg (5.84%), Sodium: 100.63mg (4.38%), Alcohol: 0.04g (100%), Alcohol %: 0.18% (100%), Caffeine: 6.45mg (2.15%), Protein: 1.38g (2.75%), Manganese: 0.14mg (6.87%), Copper: 0.1mg (5.24%), Selenium: 3.33µg (4.76%), Iron: 0.78mg (4.33%), Magnesium: 14.89mg (3.72%), Vitamin K: 3.57µg (3.4%), Phosphorus: 31.45mg (3.14%), Vitamin B1: 0.04mg (2.97%), Fiber: 0.74g (2.96%), Folate: 10.95µg (2.74%), Vitamin B2: 0.04mg (2.61%), Vitamin A: 97.19IU (1.94%), Vitamin B3: 0.38mg (1.88%), Zinc: 0.28mg (1.83%), Vitamin E: 0.27mg (1.82%), Potassium: 55.01mg (1.57%)