



Easiest-Ever Chocolate Chip Cookies

READY IN



60 min.

SERVINGS



18

CALORIES



291 kcal

DESSERT

Ingredients

- ☐ 1.7 cups firmly brown sugar light packed
- ☐ 0.5 cup butter softened
- ☐ 2 large eggs
- ☐ 2 cups self-rising flour
- ☐ 12 oz semisweet chocolate morsels
- ☐ 1 teaspoon vanilla extract

Equipment

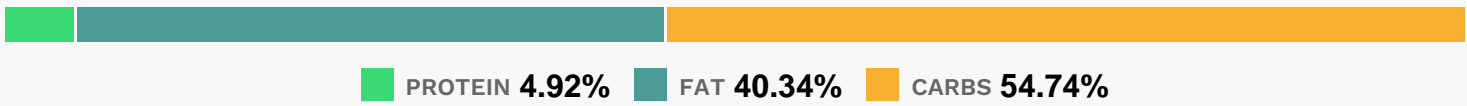
- ☐ baking sheet

- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Preheat oven to 35
- ☐ Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well.
- ☐ Add eggs and vanilla; beat well.
- ☐ Add flour; beat at low speed until well blended. Stir in chocolate morsels. (If desired, store dough in an airtight container in refrigerator up to 1 week.)
- ☐ Drop cookie dough by heaping tablespoonfuls 2 inches apart onto parchment paper-lined or lightly greased baking sheets.
- ☐ Bake at 350 for 11 to 12 minutes or until lightly browned. (
- ☐ Bake chilled dough 12 to 13 minutes.) Cool on baking sheets on a wire rack 5 minutes; transfer to wire racks, and cool completely (about 30 minutes).

Nutrition Facts



Properties

Glycemic Index:6.5, Glycemic Load:6.53, Inflammation Score:-2, Nutrition Score:4.9413044089856%

Nutrients (% of daily need)

Calories: 290.77kcal (14.54%), Fat: 13.11g (20.17%), Saturated Fat: 7.61g (47.58%), Carbohydrates: 40.04g (13.35%), Net Carbohydrates: 38.19g (13.89%), Sugar: 26.79g (29.77%), Cholesterol: 35.36mg (11.79%), Sodium: 56.33mg (2.45%), Alcohol: 0.08g (100%), Alcohol %: 0.15% (100%), Caffeine: 16.25mg (5.42%), Protein: 3.6g (7.2%), Manganese: 0.38mg (18.78%), Copper: 0.27mg (13.74%), Selenium: 9.11µg (13.02%), Magnesium: 39.39mg (9.85%), Iron: 1.56mg (8.68%), Phosphorus: 75.95mg (7.6%), Fiber: 1.85g (7.38%), Zinc: 0.7mg (4.68%), Potassium: 157.65mg (4.5%), Vitamin A: 197.3IU (3.95%), Calcium: 35.36mg (3.54%), Vitamin B2: 0.05mg (2.67%), Vitamin E: 0.37mg (2.48%), Vitamin B5: 0.24mg (2.37%), Folate: 7.59µg (1.9%), Vitamin K: 1.86µg (1.77%), Vitamin B3: 0.33mg (1.64%), Vitamin B12: 0.09µg (1.57%), Vitamin B6: 0.03mg (1.48%), Vitamin B1: 0.02mg (1.31%)