



Extraordinary Chocolate Chip Cookies

 Dairy Free

READY IN



100 min.

SERVINGS



72

CALORIES



144 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons baking soda
- ☐ 1.3 cups brown sugar packed
- ☐ 1.5 cups butter softened
- ☐ 2 eggs
- ☐ 4 cups flour all-purpose
- ☐ 1.3 cups granulated sugar
- ☐ 0.5 teaspoon salt
- ☐ 24 oz semi chocolate chips (4 cups)

☐ 1 tablespoon vanilla

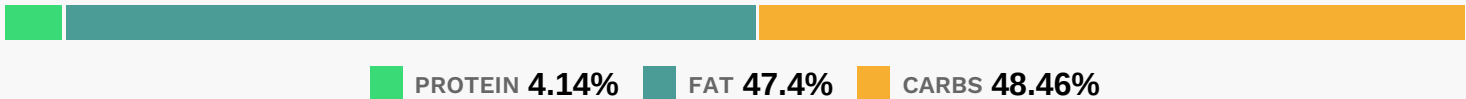
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ ice cream scoop

Directions

- ☐ Heat oven to 350F. In large bowl, beat butter, sugars, vanilla and eggs with electric mixer on medium speed or with spoon until light and fluffy. Stir in flour, baking soda and salt (dough will be stiff). Stir in chocolate chips.
- ☐ On ungreased cookie sheet, drop dough by tablespoonfuls or #40 cookie/ice cream scoop 2 inches apart. Flatten slightly.
- ☐ Bake 11 to 13 minutes or until light brown (centers will be soft). Cool 1 to 2 minutes; remove from cookie sheet to cooling rack.

Nutrition Facts



Properties

Glycemic Index:2.02, Glycemic Load:6.26, Inflammation Score:-2, Nutrition Score:2.7639130422764%

Nutrients (% of daily need)

Calories: 144.14kcal (7.21%), Fat: 7.62g (11.73%), Saturated Fat: 2.92g (18.25%), Carbohydrates: 17.53g (5.84%), Net Carbohydrates: 16.59g (6.03%), Sugar: 10.69g (11.87%), Cholesterol: 5.11mg (1.7%), Sodium: 95.09mg (4.13%), Alcohol: 0.06g (100%), Alcohol %: 0.26% (100%), Caffeine: 8.13mg (2.71%), Protein: 1.5g (2.99%), Manganese: 0.18mg (8.8%), Copper: 0.13mg (6.55%), Iron: 0.97mg (5.39%), Selenium: 3.59µg (5.13%), Magnesium: 18.81mg (4.7%), Vitamin B1: 0.06mg (3.9%), Fiber: 0.94g (3.77%), Vitamin A: 180.49IU (3.61%), Phosphorus: 35.74mg (3.57%), Folate: 13.37µg (3.34%), Vitamin B2: 0.05mg (2.77%), Vitamin B3: 0.5mg (2.48%), Zinc: 0.32mg (2.11%), Potassium: 70.1mg (2%), Vitamin E: 0.22mg (1.46%), Calcium: 12.24mg (1.22%)