



Felix K.'s 'Don't even try to say these aren't the best you've ever eaten, because they are' Chocolate Chip Cookies

READY IN



50 min.

SERVINGS



24

CALORIES



294 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 2 cups brown sugar
- ☐ 1 cup butter softened
- ☐ 12 ounce chocolate chips
- ☐ 2 eggs
- ☐ 3.5 cups flour all-purpose

- ☐ 1 teaspoon salt
- ☐ 4 teaspoons vanilla extract
- ☐ 6 tablespoons sugar white

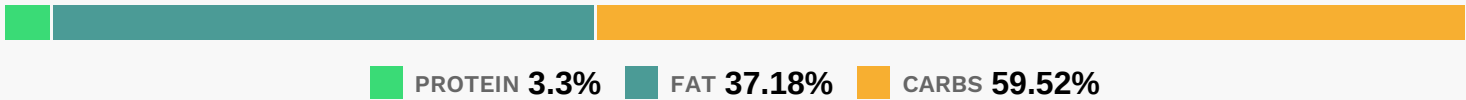
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Preheat an oven to 300 degrees F (150 degrees C).
- ☐ Gently mix the flour, baking powder, baking soda, and salt with a fork in a bowl. Beat the butter, brown sugar, and white sugar with an electric mixer in a large bowl until smooth.
- ☐ Add the eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg.
- ☐ Mix in the flour mixture until just incorporated. Fold in the chocolate chips; mixing just enough to evenly combine.
- ☐ Divide the dough into 24 3-tablespoon-sized balls. Flatten the balls to about 1/4-inch thick onto a baking sheet.
- ☐ Bake in the preheated oven until the edges are golden, 15 to 17 minutes. Allow the cookies to cool on the baking sheet until the centers begin to set, about 20 minutes.

Nutrition Facts



Properties

Glycemic Index:11.96, Glycemic Load:12.2, Inflammation Score:-2, Nutrition Score:3.6139130333196%

Nutrients (% of daily need)

Calories: 293.51kcal (14.68%), Fat: 12.26g (18.86%), Saturated Fat: 7.54g (47.1%), Carbohydrates: 44.16g (14.72%), Net Carbohydrates: 43.67g (15.88%), Sugar: 29.03g (32.26%), Cholesterol: 33.98mg (11.33%), Sodium: 231.77mg (10.08%), Alcohol: 0.23g (100%), Alcohol %: 0.43% (100%), Protein: 2.45g (4.9%), Selenium: 7.64µg (10.91%), Vitamin B1: 0.15mg (9.67%), Folate: 35.55µg (8.89%), Manganese: 0.14mg (6.95%), Vitamin B2: 0.11mg (6.54%), Iron: 1.06mg (5.91%), Vitamin B3: 1.11mg (5.53%), Vitamin A: 256.16IU (5.12%), Calcium: 42.36mg (4.24%), Phosphorus: 33.64mg (3.36%), Potassium: 92.82mg (2.65%), Fiber: 0.49g (1.97%), Copper: 0.04mg (1.91%), Vitamin E: 0.27mg (1.79%), Vitamin B5: 0.17mg (1.71%), Magnesium: 6.42mg (1.6%), Zinc: 0.19mg (1.27%), Vitamin B6: 0.02mg (1.11%)