



WHATSheATE



## Fuzz's Half-Batch Vanilla-Rich Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



212 kcal

DESSERT

### Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup firmly brown sugar light packed (3.8oz/106 grams)
- ☐ 1.8 cup extra chocolate chips dark
- ☐ 1 large eggs
- ☐ 0.5 cup granulated sugar (4.4 oz/120 grams)
- ☐ 0.8 teaspoons salt
- ☐ 1.5 cups unbleached flour all-purpose (7.3 oz/205 grams)
- ☐ 10.5 tablespoons butter unsalted room temperature (5.25oz/147 grams)

- ☐ 2 teaspoons vanilla extract
- ☐ 1 cup walnuts  toasted chopped

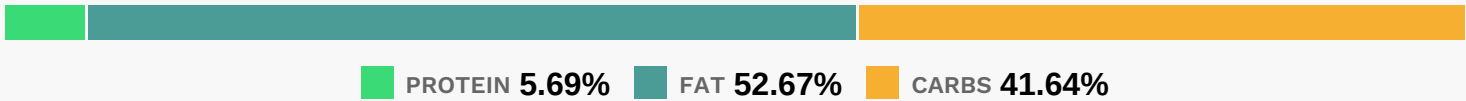
## Equipment

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

## Directions

- ☐ Preheat oven to 375°F. Have ready two ungreased baking sheets.
- ☐ Mix flour, baking soda and salt in medium bowl. Set aside. Beat butter and sugars in large bowl with electric mixer on medium speed until light and fluffy.
- ☐ Add eggs and vanilla; mix well. Gradually stir in flour mixture on low speed until well mixed. Stir in chocolate chips and walnuts.Drop by rounded tablespoons about 2 inches apart onto the baking sheets and bake for 10–12 minutes or until lightly browned. Cool on baking sheets 1 minute.
- ☐ Remove to wire racks; cool completely.

## Nutrition Facts



## Properties

Glycemic Index:6.55, Glycemic Load:6.65, Inflammation Score:-2, Nutrition Score:3.3986956464208%

## Flavonoids

Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg

## Nutrients (% of daily need)

Calories: 212.27kcal (10.61%), Fat: 12.61g (19.4%), Saturated Fat: 7.34g (45.85%), Carbohydrates: 22.43g (7.48%), Net Carbohydrates: 21.42g (7.79%), Sugar: 13.28g (14.76%), Cholesterol: 21.05mg (7.02%), Sodium: 114.76mg (4.99%), Alcohol: 0.11g (100%), Alcohol %: 0.34% (100%), Protein: 3.07g (6.13%), Manganese: 0.25mg (12.58%), Selenium: 4.8µg (6.86%), Copper: 0.12mg (6.05%), Calcium: 52.28mg (5.23%), Zinc: 0.72mg (4.77%), Phosphorus: 46.78mg

(4.68%), Fiber: 1.01g (4.05%), Magnesium: 15.21mg (3.8%), Potassium: 123.43mg (3.53%), Vitamin A: 166.76IU (3.34%), Vitamin E: 0.44mg (2.9%), Vitamin B2: 0.05mg (2.83%), Folate: 11.32µg (2.83%), Vitamin B6: 0.05mg (2.59%), Iron: 0.45mg (2.53%), Vitamin B1: 0.04mg (2.48%), Vitamin B5: 0.21mg (2.05%), Vitamin K: 1.6µg (1.52%), Vitamin B3: 0.28mg (1.4%), Vitamin B12: 0.07µg (1.1%)