



## Godzilla Cookie

READY IN



45 min.

SERVINGS



10

CALORIES



607 kcal

DESSERT

## Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1.5 cups brown sugar packed
- ☐ 1 cup butter softened
- ☐ 2 eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 2 cups bittersweet chocolate
- ☐ 1 teaspoon vanilla extract

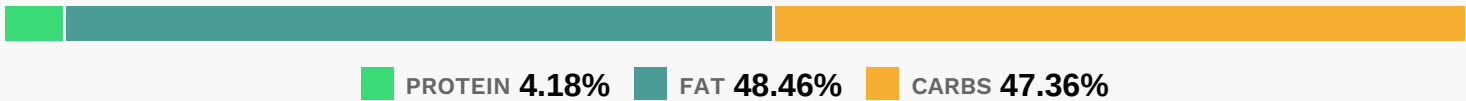
# Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ pizza pan
- ☐ hand mixer

# Directions

- ☐ In a small bowl, combine flour, baking powder and salt; set aside. In a large bowl, beat butter, brown sugar and vanilla with an electric mixer on medium speed about 3 to 5 minutes until mixture is creamy and has turned almost white.
- ☐ Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips.
- ☐ Spread dough evenly onto a parchment paper-lined 14" round pizza pan.
- ☐ Bake at 350 degrees for 30 to 40 minutes, until edges turn golden.
- ☐ Let cool for 10 minutes in pan before removing. Cool completely.

# Nutrition Facts



# Properties

Glycemic Index:21.7, Glycemic Load:15.64, Inflammation Score:-6, Nutrition Score:11.403478192246%

# Nutrients (% of daily need)

Calories: 607.13kcal (30.36%), Fat: 32.93g (50.66%), Saturated Fat: 19.7g (123.11%), Carbohydrates: 72.42g (24.14%), Net Carbohydrates: 68.86g (25.04%), Sugar: 45.03g (50.03%), Cholesterol: 83.64mg (27.88%), Sodium: 330.47mg (14.37%), Alcohol: 0.14g (100%), Alcohol %: 0.14% (100%), Caffeine: 30.1mg (10.03%), Protein: 6.39g (12.78%), Manganese: 0.68mg (34.02%), Copper: 0.5mg (24.98%), Selenium: 15.8µg (22.57%), Iron: 3.96mg (21.97%), Magnesium: 72.43mg (18.11%), Vitamin B1: 0.24mg (15.78%), Phosphorus: 154.35mg (15.44%), Fiber: 3.56g (14.24%), Folate: 56.62µg (14.15%), Vitamin A: 632.29IU (12.65%), Vitamin B2: 0.2mg (12.02%), Vitamin B3: 2.01mg (10.04%),

Calcium: 87.3mg (8.73%), Zinc: 1.27mg (8.46%), Potassium: 290.72mg (8.31%), Vitamin E: 0.84mg (5.62%), Vitamin B5: 0.43mg (4.32%), Vitamin K: 4.22µg (4.02%), Vitamin B12: 0.18µg (3%), Vitamin B6: 0.05mg (2.68%), Vitamin D: 0.18µg (1.17%)