



Julie's Famous Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



200 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.8 cup brown sugar packed
- ☐ 8 tablespoons butter
- ☐ 2 eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 12 ounces semi chocolate chips
- ☐ 1.5 teaspoons vanilla extract
- ☐ 0.8 cup sugar white

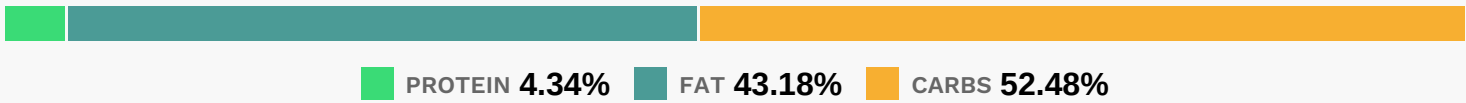
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Melt the butter then stir in the sugars and vanilla.
- ☐ Combine the flour, baking soda and salt. Stir the flour mixture into the butter mixture. Stir in the beaten eggs. Then add the chocolate chips and stir to combine.
- ☐ On an ungreased cookie sheet drop cookies about 1 to 2 inches apart. Make the cookies in whatever size you like from small to big.
- ☐ Bake cookies at 350 degrees F (175 degrees C) for 8 to 10 minutes. The shorter time will produce a chewy cookie, the longer time a crispy cookie.

Nutrition Facts



Properties

Glycemic Index:8.13, Glycemic Load:8.68, Inflammation Score:-2, Nutrition Score:3.8265217231668%

Nutrients (% of daily need)

Calories: 200.12kcal (10.01%), Fat: 9.66g (14.86%), Saturated Fat: 5.65g (35.3%), Carbohydrates: 26.42g (8.81%), Net Carbohydrates: 25.08g (9.12%), Sugar: 18.18g (20.2%), Cholesterol: 24.52mg (8.17%), Sodium: 132.84mg (5.78%), Alcohol: 0.09g (100%), Alcohol %: 0.25% (100%), Caffeine: 12.19mg (4.06%), Protein: 2.18g (4.37%), Manganese: 0.25mg (12.37%), Copper: 0.19mg (9.73%), Iron: 1.38mg (7.64%), Selenium: 5.13µg (7.33%), Magnesium: 27.85mg (6.96%), Phosphorus: 53.96mg (5.4%), Fiber: 1.34g (5.38%), Vitamin B1: 0.07mg (4.51%), Folate: 16.23µg (4.06%), Vitamin B2: 0.07mg (3.84%), Zinc: 0.48mg (3.23%), Potassium: 104.56mg (2.99%), Vitamin B3: 0.59mg (2.97%), Vitamin A: 143.51IU (2.87%), Calcium: 18.96mg (1.9%), Vitamin E: 0.24mg (1.57%), Vitamin B5: 0.15mg (1.47%), Vitamin K: 1.38µg (1.32%), Vitamin B12: 0.07µg (1.1%)