



## Jumbo Molasses Chocolate Chip Cookies

READY IN



24 min.

SERVINGS



16

CALORIES



348 kcal

DESSERT

### Ingredients

- ☐ 1.5 teaspoon baking soda
- ☐ 2 cups chocolate chips dark 60% for the first batch. cut into chunks. note: chunks of chocolate may cause more spreading, so i recommend chips
- ☐ 1 large eggs
- ☐ 1 large egg yolk
- ☐ 1 cup granulated sugar
- ☐ 0.3 cup brown sugar light
- ☐ 2 tablespoon blackstrap molasses (I used Brer Rabbit Full Flavor)
- ☐ 1 teaspoon salt

- ☐ 10.5 oz unbleached flour all-purpose
- ☐ 6 oz butter unsalted
- ☐ 1 tablespoon vanilla extract

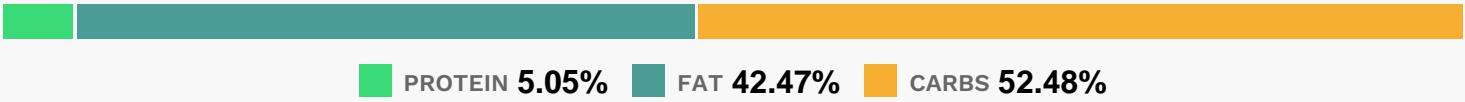
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ microwave
- ☐ spatula
- ☐ kitchen scale

## Directions

- ☐ Melt the butter in a microwave-safe bowl.
- ☐ Let it cool for 10 minutes. In a large bowl, mix together the egg, yolk, both sugars, molasses and vanilla.
- ☐ Add the cooled butter. In a separate bowl, mix together flour, baking soda and salt. Stir flour mixture into sugar mixture until thoroughly combined. Stir in chocolate chips. Scoop dough (about 1/4 cup — but it's not precise) and shape into 16 equal sized mounds. If you have a scale, each dough mound should weigh about 2 1/2 oz.
- ☐ Place shaped mounds on a plate or tray, cover and chill thoroughly for at least 3 hours (overnight is best). Arrange dough mounds about 3 inches apart on a baking sheet that has been lined with parchment paper.
- ☐ Bake at 350 degrees F. for 13 to 15 minutes or until cookies appear set, nicely browned and cracked. If cookies spread a little, push the edges inward using the tip of a spatula so that they're a little more rounded.
- ☐ Let cool on the baking sheet for about 10 minutes, then transfer to a wire rack and let cool completely. I like to put mine in the refrigerator to set the chocolate.

## Nutrition Facts



## Properties

Glycemic Index:11.82, Glycemic Load:19.82, Inflammation Score:-3, Nutrition Score:5.9373913232399%

## Nutrients (% of daily need)

Calories: 348.47kcal (17.42%), Fat: 16.49g (25.37%), Saturated Fat: 12.21g (76.34%), Carbohydrates: 45.85g (15.28%), Net Carbohydrates: 44.49g (16.18%), Sugar: 26.64g (29.6%), Cholesterol: 46.18mg (15.39%), Sodium: 280.91mg (12.21%), Alcohol: 0.28g (100%), Alcohol %: 0.46% (100%), Protein: 4.41g (8.83%), Selenium: 9.71µg (13.88%), Vitamin B1: 0.17mg (11.55%), Folate: 42.16µg (10.54%), Manganese: 0.2mg (10.21%), Vitamin B2: 0.16mg (9.33%), Calcium: 85.87mg (8.59%), Iron: 1.4mg (7.77%), Vitamin B3: 1.37mg (6.86%), Zinc: 1.01mg (6.73%), Phosphorus: 62.33mg (6.23%), Potassium: 214.43mg (6.13%), Vitamin A: 300.12IU (6%), Fiber: 1.36g (5.43%), Magnesium: 19.4mg (4.85%), Vitamin E: 0.67mg (4.48%), Copper: 0.09mg (4.43%), Vitamin B5: 0.37mg (3.68%), Vitamin B6: 0.07mg (3.28%), Vitamin K: 2.55µg (2.43%), Vitamin B12: 0.13µg (2.16%), Vitamin D: 0.28µg (1.86%)