



## Matcha Green Tea Chocolate Chip Cookies

READY IN



25 min.

SERVINGS



24

CALORIES



209 kcal

DESSERT

### Ingredients

- 0.5 teaspoon baking soda
- 1 cup brown sugar packed
- 1 eggs
- 1 egg yolk
- 2 cups flour all-purpose
- 1 tablespoon tea powder green (matcha)
- 0.5 teaspoon salt
- 0.8 cup butter unsalted melted
- 1 tablespoon vanilla extract

- 1.5 cups chocolate chips white
- 0.5 cup sugar white

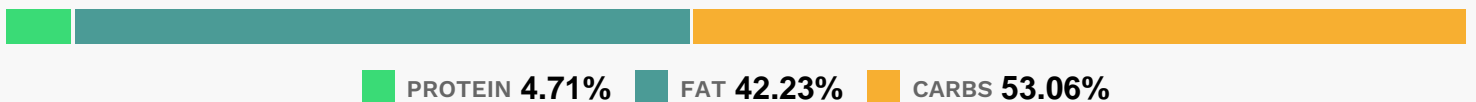
## Equipment

- bowl
- baking sheet
- baking paper
- oven
- wire rack
- hand mixer
- wooden spoon

## Directions

- Preheat oven to 325 degrees F (165 degrees C). Grease baking sheets or line with parchment paper.
- Sift flour, matcha, baking soda, and salt together in a bowl. Beat brown sugar, butter, and white sugar together in a large bowl using an electric mixer until blended; beat in vanilla extract, egg, and egg yolk until light and creamy.
- Mix flour mixture into creamed butter mixture until dough is just blended; fold in chocolate chips using a wooden spoon. Drop cookie dough, 1 heaping tablespoon per cookie, onto the prepared baking sheet 2 to 3 inches apart.
- Bake in the preheated oven until edges are lightly browned, 8 to 10 minutes. Cool cookies on the baking sheet for 2 to 3 minutes before transferring to a wire rack to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:8.96, Glycemic Load:13.31, Inflammation Score:-2, Nutrition Score:2.8469565358499%

## Nutrients (% of daily need)

Calories: 208.76kcal (10.44%), Fat: 9.85g (15.16%), Saturated Fat: 5.97g (37.32%), Carbohydrates: 27.86g (9.29%), Net Carbohydrates: 27.56g (10.02%), Sugar: 19.8g (22%), Cholesterol: 32.53mg (10.84%), Sodium: 87.98mg (3.83%), Alcohol: 0.19g (100%), Alcohol %: 0.51% (100%), Protein: 2.47g (4.94%), Selenium: 5.23µg (7.47%), Vitamin B1: 0.09mg (6.09%), Vitamin B2: 0.1mg (5.84%), Folate: 22.11µg (5.53%), Vitamin A: 232.61IU (4.65%), Iron: 0.75mg (4.14%), Manganese: 0.08mg (4.03%), Phosphorus: 39.71mg (3.97%), Vitamin B3: 0.72mg (3.58%), Calcium: 35.39mg (3.54%), Vitamin E: 0.32mg (2.12%), Vitamin B5: 0.18mg (1.85%), Vitamin B12: 0.11µg (1.77%), Potassium: 61.46mg (1.76%), Copper: 0.03mg (1.49%), Vitamin K: 1.56µg (1.49%), Zinc: 0.21mg (1.38%), Magnesium: 4.93mg (1.23%), Vitamin D: 0.18µg (1.22%), Fiber: 0.3g (1.22%), Vitamin B6: 0.02mg (1.04%)