



Mel's Magnificent Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



30

CALORIES



172 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.8 cup brown sugar packed
- ☐ 1 cup butter chilled
- ☐ 2 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 1 cup semi chocolate chips
- ☐ 1 teaspoon vanilla extract
- ☐ 0.8 cup sugar white

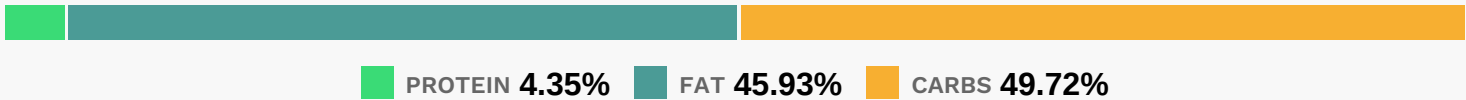
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Mix butter, eggs, vanilla and sugars together.
- ☐ Add dry ingredients and blend well, until mixture is whipped.
- ☐ Mix in chocolate chips.
- ☐ Drop tablespoon sized pieces dough onto a greased cookie sheet; bake for 8–10 minutes, until edges are browned.
- ☐ Remove from oven before the center is browned.

Nutrition Facts



Properties

Glycemic Index:6.5, Glycemic Load:9.24, Inflammation Score:-2, Nutrition Score:2.973043465096%

Nutrients (% of daily need)

Calories: 171.64kcal (8.58%), Fat: 8.83g (13.59%), Saturated Fat: 5.32g (33.24%), Carbohydrates: 21.51g (7.17%), Net Carbohydrates: 20.75g (7.55%), Sugar: 12.59g (13.99%), Cholesterol: 27.54mg (9.18%), Sodium: 130.47mg (5.67%), Alcohol: 0.05g (100%), Alcohol %: 0.15% (100%), Caffeine: 5.16mg (1.72%), Protein: 1.88g (3.77%), Manganese: 0.16mg (7.77%), Selenium: 5.11µg (7.3%), Vitamin B1: 0.09mg (5.68%), Iron: 0.96mg (5.32%), Folate: 20.72µg (5.18%), Copper: 0.1mg (4.75%), Vitamin B2: 0.07mg (4.2%), Vitamin A: 207.93IU (4.16%), Phosphorus: 34.7mg (3.47%), Magnesium: 13.87mg (3.47%), Vitamin B3: 0.68mg (3.39%), Fiber: 0.76g (3.04%), Zinc: 0.28mg (1.86%), Potassium: 58.65mg (1.68%), Vitamin E: 0.25mg (1.65%), Calcium: 13.39mg (1.34%), Vitamin B5: 0.12mg (1.24%)