



Milk-Chocolate-Chip Cookies

READY IN



45 min.

SERVINGS



72

CALORIES



82 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons baking soda
- ☐ 3 eggs
- ☐ 3 cups flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 1.5 cups brown sugar light
- ☐ 1 pound milk-chocolate chips
- ☐ 0.5 teaspoon salt
- ☐ 2 butter unsalted softened
- ☐ 1.5 teaspoons vanilla extract pure

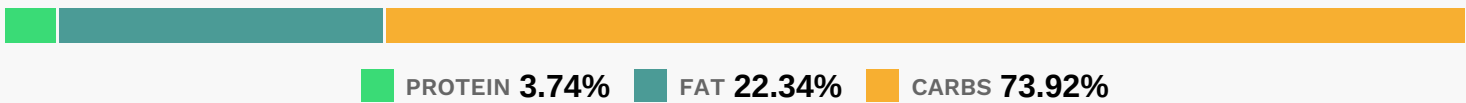
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ hand mixer

Directions

- ☐ In the bowl of a standing electric mixer fitted with the paddle, beat the butter, brown sugar, granulated sugar, eggs and vanilla at medium speed until light and fluffy, about 5 minutes. In a medium bowl, whisk the flour with the baking soda and salt.
- ☐ Add the dry ingredients to the mixer and beat at low speed until incorporated, scraping down the bowl occasionally. Stir in the chocolate chips. Cover and refrigerate the dough until chilled, about 1 hour.
- ☐ Preheat the oven to 350 and line 2 large baking sheets with parchment paper. Scoop up 2 tablespoonsize clumps of the dough and roll into balls.
- ☐ Place the balls on the baking sheets about 3 inches apart (the cookies will spread quite a bit).
- ☐ Bake in the lower and middle thirds of the oven for about 17 minutes, until the cookies are lightly browned around the edges but still very soft in the center; shift the pans from top to bottom and front to back halfway through baking. Slide the parchment onto racks and let the cookies cool. (Run the baking sheets under cold water between batches.) Repeat with the remaining dough.
- ☐ Serve the cookies warm or at room temperature.

Nutrition Facts



Properties

Glycemic Index:2.02, Glycemic Load:4.81, Inflammation Score:-1, Nutrition Score:0.99260869508852%

Nutrients (% of daily need)

Calories: 81.63kcal (4.08%), Fat: 2.06g (3.16%), Saturated Fat: 1.2g (7.53%), Carbohydrates: 15.31g (5.1%), Net Carbohydrates: 15.17g (5.52%), Sugar: 10.85g (12.05%), Cholesterol: 6.88mg (2.29%), Sodium: 42.98mg (1.87%), Alcohol: 0.03g (100%), Alcohol %: 0.17% (100%), Protein: 0.77g (1.55%), Selenium: 2.4µg (3.43%), Vitamin B1: 0.04mg (2.78%), Folate: 10.44µg (2.61%), Vitamin B2: 0.03mg (2.04%), Manganese: 0.04mg (1.97%), Iron: 0.31mg (1.71%), Vitamin B3: 0.31mg (1.57%), Calcium: 10.17mg (1.02%)