



## More Thin & Crispy Chocolate Chip Cookies

 Popular

READY IN



22 min.

SERVINGS



24

CALORIES



128 kcal

DESSERT

### Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.8 cup brown sugar packed
- ☐ 4 oz cool\* butter – 114 grams unsalted (1 stick)
- ☐ 1 cup chocolate chips (use more or less as desired)
- ☐ 1 large eggs
- ☐ 1 cup flour (140 grams)
- ☐ 0.3 cup granulated sugar 48 grams
- ☐ 0.5 teaspoon salt

☐ 0.3 teaspoon vanilla

## Equipment

☐ baking sheet

☐ oven

☐ hand mixer

## Directions

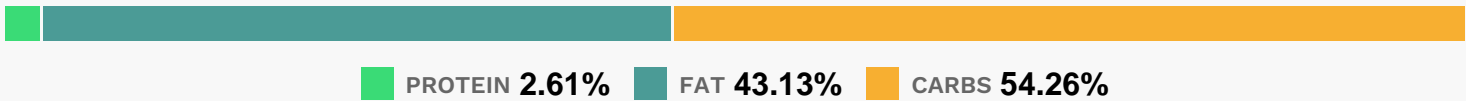
☐ Don't preheat the oven quite yet because there is a short chill time. Beat the cool butter until creamy using an electric mixer. Beat in both sugars, and vanilla. When creamy, beat in the egg. When egg is mixed in, beat in salt and baking soda – beat just enough so that the soda and salt are fully mixed in, but don't go crazy beating the batter.

☐ Add flour and stir until it is almost blended in.

☐ Add the chocolate chips and stir until all flour disappears. Chill the dough for about a half hour (or longer). Preheat to 350 degrees F. Drop dough by rounded teaspoonfuls onto the parchment lined cookie sheets.

☐ Bake one sheet at a time on center rack for 12 minutes or until edges are golden brown.

## Nutrition Facts



## Properties

Glycemic Index:8.13, Glycemic Load:4.33, Inflammation Score:-1, Nutrition Score:1.2313043488109%

## Nutrients (% of daily need)

Calories: 127.58kcal (6.38%), Fat: 6.23g (9.59%), Saturated Fat: 3.84g (24.01%), Carbohydrates: 17.64g (5.88%), Net Carbohydrates: 17.5g (6.36%), Sugar: 13.06g (14.51%), Cholesterol: 17.91mg (5.97%), Sodium: 106.64mg (4.64%), Alcohol: 0.01g (100%), Alcohol %: 0.06% (100%), Protein: 0.85g (1.7%), Selenium: 2.55µg (3.64%), Vitamin B1: 0.04mg (2.8%), Folate: 10.72µg (2.68%), Vitamin A: 129.33IU (2.59%), Vitamin B2: 0.04mg (2.19%), Manganese: 0.04mg (2.04%), Iron: 0.33mg (1.83%), Vitamin B3: 0.32mg (1.59%), Calcium: 14.2mg (1.42%), Potassium: 40.27mg (1.15%), Phosphorus: 11.16mg (1.12%)