



More Thin & Crispy Chocolate Chip Cookies

READY IN



50 min.

SERVINGS



100

CALORIES



31 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup chocolate chips dark
- ☐ 1 large eggs
- ☐ 1 cup flour (140 grams/5 ounces)
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 cup brown sugar light packed
- ☐ 0.5 teaspoon salt
- ☐ 4 ounces butter unsalted room temperature
- ☐ 0.5 teaspoon vanilla

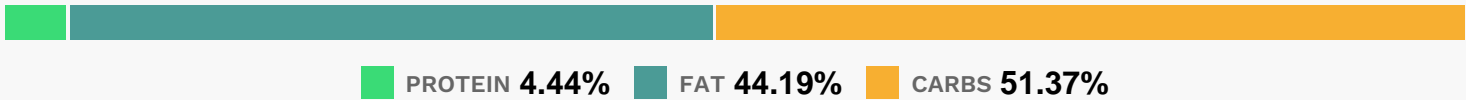
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Preheat the oven to 300 degrees F.Beat the 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.
- ☐ Add flour and stir until it is almost blended in.
- ☐ Add the chocolate chips and stir until all flour disappears.Line two large baking sheets with regular foil.Using a 1/4 teaspoon measure, scoop up rounded spoons of dough, each with about 3 chocolate chips (you'll have what appears to be a lot of chips and a tiny bit of dough). Shape into marble size balls and arrange on baking sheets spacing about 1 1/2 inches apart.
- ☐ Bake one sheet at a time for 25 minutes or until cookies are evenly browned.
- ☐ Let cool slightly, then remove from baking sheets to finish cooling.

Nutrition Facts



Properties

Glycemic Index:1.45, Glycemic Load:1.39, Inflammation Score:-1, Nutrition Score:0.44086956759186%

Nutrients (% of daily need)

Calories: 31.2kcal (1.56%), Fat: 1.55g (2.38%), Saturated Fat: 1.12g (7.01%), Carbohydrates: 4.05g (1.35%), Net Carbohydrates: 3.95g (1.44%), Sugar: 2.69g (2.99%), Cholesterol: 4.32mg (1.44%), Sodium: 20.2mg (0.88%), Alcohol: 0.01g (100%), Alcohol %: 0.13% (100%), Protein: 0.35g (0.7%)