



Salty Chocolate Chunk Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



172 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 8 ounces bittersweet chocolate 72% coarsely chopped (do not exceed cacao)
- ☐ 1 large eggs
- ☐ 2 large egg yolk
- ☐ 1.5 cups flour all-purpose
- ☐ 0.5 teaspoon kosher salt
- ☐ 0.8 cup brown sugar light packed ()
- ☐ 0.3 cup powdered sugar

- ☐ 0.5 cup sugar
- ☐ 0.5 cup butter unsalted room temperature (1 stick)
- ☐ 1 teaspoon vanilla extract

Equipment

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

Directions

- ☐ Place racks in upper and lower thirdsof oven and preheat to 375°F.
- ☐ Whisk flour,baking powder, kosher salt, and bakingsoda in a medium bowl; set aside.
- ☐ Using an electric mixer on mediumspeed, beat butter, brown sugar, sugar, andpowdered sugar until light and fluffy, 3–4minutes.
- ☐ Add egg yolks, egg, and vanilla.Beat, occasionally scraping down the sidesof the bowl, until mixture is pale and fluffy,4–5 minutes. Reduce mixer speed to low;slowly add dry ingredients, mixing just toblend. Using a spatula, fold in chocolate.
- ☐ Spoon rounded tablespoonfuls of cookiedough onto 2 parchment paper–linedbaking sheets, spacing 1" apart.
- ☐ Sprinklecookies with sea salt.
- ☐ Bake cookies, rotating sheets halfwaythrough, until just golden brown aroundthe edges, 10–12 minutes (the cookies willfirm up as they cool).
- ☐ Let cool slightly onbaking sheets, then transfer to wire racks;let cool completely. DO AHEAD: Cookies canbe made 1 day ahead. Store airtight at roomtemperature.

Nutrition Facts



 **PROTEIN 4.43%**  **FAT 42.11%**  **CARBS 53.46%**

Properties

Glycemic Index:9.88, Glycemic Load:7.26, Inflammation Score:-2, Nutrition Score:3.3113043696984%

Nutrients (% of daily need)

Calories: 172.2kcal (8.61%), Fat: 8.12g (12.49%), Saturated Fat: 4.72g (29.52%), Carbohydrates: 23.19g (7.73%), Net Carbohydrates: 22.23g (8.08%), Sugar: 15.58g (17.31%), Cholesterol: 33.78mg (11.26%), Sodium: 84.78mg (3.69%), Alcohol: 0.06g (100%), Alcohol %: 0.19% (100%), Caffeine: 8.13mg (2.71%), Protein: 1.92g (3.84%), Manganese: 0.19mg (9.26%), Selenium: 5.04µg (7.2%), Copper: 0.14mg (6.82%), Iron: 1.11mg (6.15%), Magnesium: 19.45mg (4.86%), Phosphorus: 47.73mg (4.77%), Vitamin B1: 0.07mg (4.53%), Folate: 17.56µg (4.39%), Fiber: 0.97g (3.87%), Vitamin B2: 0.06mg (3.71%), Vitamin A: 154.59IU (3.09%), Vitamin B3: 0.55mg (2.76%), Calcium: 26.76mg (2.68%), Zinc: 0.37mg (2.48%), Potassium: 77.04mg (2.2%), Vitamin E: 0.23mg (1.52%), Vitamin B5: 0.15mg (1.51%), Vitamin D: 0.19µg (1.26%), Vitamin B12: 0.07µg (1.19%)