



Salty Chocolate Chunk Cookies

 Popular

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 yolks
- ☐ 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
- ☐ 24 servings maldon

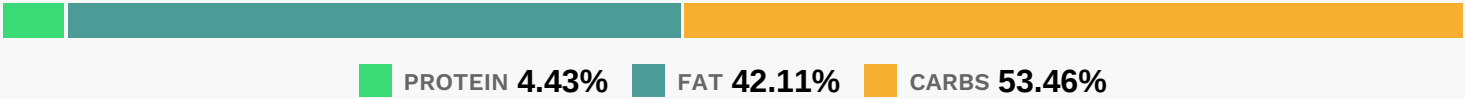
Equipment

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

Directions

- ☐ Place racks in upper and lower thirds of oven and preheat to 375°F.
- ☐ Whisk flour, baking powder, kosher salt, and baking soda in a medium bowl; set aside.
- ☐ Using an electric mixer on medium speed, beat butter, brown sugar, sugar, and powdered sugar until light and fluffy, 3–4 minutes.
- ☐ Add egg yolks, egg, and vanilla. Beat, occasionally scraping down the sides of the bowl, until mixture is pale and fluffy, 4–5 minutes. Reduce mixer speed to low; slowly add dry ingredients, mixing just to blend. Using a spatula, fold in chocolate.
- ☐ Spoon rounded tablespoonfuls of cookie dough onto 2 parchment paper-lined baking sheets, spacing 1" apart.
- ☐ Sprinkle cookies with sea salt.
- ☐ Bake cookies, rotating sheets halfway through, until just golden brown around the edges, 10–12 minutes (the cookies will firm up as they cool).
- ☐ Let cool slightly on baking sheets, then transfer to wire racks; let cool completely. DO AHEAD: Cookies can be made 1 day ahead. Store airtight at room temperature.

Nutrition Facts



Properties

Glycemic Index:9.88, Glycemic Load:7.26, Inflammation Score:-2, Nutrition Score:3.3130434673765%

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: 278.57mg (12.11%), Alcohol: 0.06g (100%), Alcohol %: 0.19% (100%), Caffeine: 8.13mg (2.71%), Protein: 1.92g (3.84%), Manganese: 0.19mg (9.28%), Selenium: 5.04µg (7.2%), Copper: 0.14mg (6.82%), Iron: 1.11mg (6.16%), Magnesium: 19.46mg (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: 26.88mg (2.69%), Zinc: 0.37mg (2.48%), Potassium: 77.08mg (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%)