



## Soft and Chewy Chocolate Chip Cookies

 Popular

READY IN



55 min.

SERVINGS



72

CALORIES



119 kcal

DESSERT

### Ingredients

- 1.3 cups granulated sugar
- 1.3 cups brown sugar packed
- 1.5 cups butter softened
- 2 teaspoons vanilla
- 3 eggs
- 4.3 cups flour all-purpose
- 2 teaspoons baking soda
- 0.5 teaspoon salt

12 oz semi chocolate chips

## Equipment

bowl

baking sheet

oven

hand mixer

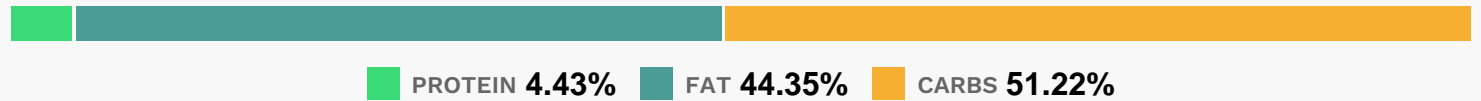
## Directions

Heat oven to 375°F. In large bowl with electric mixer, beat granulated sugar, brown sugar and butter until light and fluffy. Beat in vanilla and eggs until well blended. Beat in flour, baking soda and salt. Stir in chocolate chips.

On ungreased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart.

Bake 8 to 10 minutes or until light golden brown. Cool 1 minute; remove from cookie sheets to cooling racks.

## Nutrition Facts



## Properties

Glycemic Index:2.71, Glycemic Load:6.5, Inflammation Score:-1, Nutrition Score:2.1317391725986%

## Nutrients (% of daily need)

Calories: 118.95kcal (5.95%), Fat: 5.9g (9.08%), Saturated Fat: 3.54g (22.13%), Carbohydrates: 15.34g (5.11%), Net Carbohydrates: 14.77g (5.37%), Sugar: 8.95g (9.94%), Cholesterol: 17.27mg (5.76%), Sodium: 81.3mg (3.53%), Alcohol: 0.04g (100%), Alcohol %: 0.18% (100%), Caffeine: 4.06mg (1.35%), Protein: 1.33g (2.65%), Manganese: 0.12mg (5.82%), Selenium: 3.58µg (5.11%), Vitamin B1: 0.06mg (4.03%), Iron: 0.7mg (3.91%), Copper: 0.07mg (3.65%), Folate: 14.54µg (3.64%), Vitamin B2: 0.05mg (2.91%), Magnesium: 10.61mg (2.65%), Vitamin A: 130.44IU (2.61%), Phosphorus: 25.18mg (2.52%), Vitamin B3: 0.48mg (2.42%), Fiber: 0.58g (2.31%), Zinc: 0.21mg (1.38%), Potassium: 43.67mg (1.25%), Vitamin E: 0.16mg (1.08%)