



## Soft Batch Style Chocolate Chip Cookies



Dairy Free



Popular

READY IN



45 min.

SERVINGS



24

CALORIES



151 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 2 teaspoons cornstarch
- ☐ 1 large eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.3 cup granulated sugar
- ☐ 0.5 teaspoon kosher salt
- ☐ 0.8 cup brown sugar light packed
- ☐ 2 cups semi-sweet chocolate chips

☐ 0.5 teaspoon vanilla extract pure

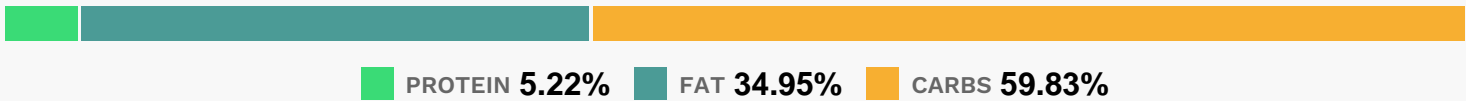
## Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ stand mixer

## Directions

- ☐ Preheat oven to 350 degrees F. and line a cookie sheet with a silpat liner or parchment paper.Cream your butter and sugars in a stand mixer until light and fluffy, a good 2 minutes.
- ☐ Add egg then vanilla beating to combine.
- ☐ Add flour, cornstarch, baking soda, salt then chocolate chips, mixing until combined. With cookie scoop, scoop dough onto prepared cookie sheet. Press dough down to flatten slightly.
- ☐ Bake for 10–12 minutes until baked through. 10 minutes will be softer cookies, 12 minutes will be browned.
- ☐ Let cool for 10 minutes on baking sheet before transferring to cooling rack.
- ☐ Serve with milk

## Nutrition Facts



## Properties

Glycemic Index:6.05, Glycemic Load:5.77, Inflammation Score:-2, Nutrition Score:3.5586956856043%

## Nutrients (% of daily need)

Calories: 150.88kcal (7.54%), Fat: 5.87g (9.03%), Saturated Fat: 3.29g (20.56%), Carbohydrates: 22.6g (7.53%), Net Carbohydrates: 21.22g (7.72%), Sugar: 14.14g (15.71%), Cholesterol: 8.63mg (2.88%), Sodium: 100.59mg (4.37%), Alcohol: 0.03g (100%), Alcohol %: 0.11% (100%), Caffeine: 12.54mg (4.18%), Protein: 1.97g (3.94%), Manganese: 0.25mg (12.6%), Copper: 0.2mg (9.92%), Iron: 1.37mg (7.62%), Magnesium: 28.27mg (7.07%), Selenium: 4.61µg (6.59%), Fiber: 1.38g (5.52%), Phosphorus: 50.78mg (5.08%), Vitamin B1: 0.07mg (4.46%), Folate: 15.34µg (3.84%),

Vitamin B2: 0.06mg (3.28%), Zinc: 0.47mg (3.14%), Vitamin B3: 0.59mg (2.96%), Potassium: 103.25mg (2.95%), Calcium: 17.15mg (1.71%), Vitamin B5: 0.12mg (1.19%), Vitamin K: 1.08µg (1.03%)