



## The Best Chocolate Chip Cookie Ever (Unless You Have a Better One)

READY IN



45 min.

SERVINGS



16

CALORIES



382 kcal

DESSERT

### Ingredients

- ☐ 0.8 teaspoon baking soda
- ☐ 1 cup brown sugar packed
- ☐ 1 cup chocolate chunks green organic chopped (any bar like Vahlrona or Sharffenberger's would do)
- ☐ 0.1 cups t brown sugar dark
- ☐ 1 eggs
- ☐ 0.3 egg yolk
- ☐ 1.3 eggs
- ☐ 2 cups flour all-purpose

- ☐ 0.8 cups brown sugar light
- ☐ 0.3 milk
- ☐ 0.8 teaspoon salt
- ☐ 1.5 cups bittersweet chocolate
- ☐ 0.5 stick butter unsalted melted (1 US stick = 8 tablespoons =)
- ☐ 1.5 teaspoons vanilla extract
- ☐ 0.2 tablespoon water
- ☐ 0.5 cups granulated sugar white

## Equipment

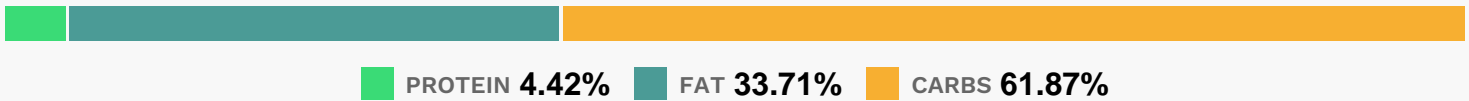
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wooden spoon
- ☐ stand mixer

## Directions

- ☐ Robyn's cookies: Preheat the oven to 335 degrees. Grease cookie sheets or line with parchment paper.
- ☐ Sift together the flour, baking soda and salt; set aside.
- ☐ In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended. Beat in the vanilla, egg, and egg yolk until light and creamy.
- ☐ Mix in the sifted ingredients until just blended. Stir in the chocolate chips by hand using a wooden spoon. Drop cookie dough 1/4 cup at a time onto the prepared cookie sheets. Cookies should be about 3 inches apart.
- ☐ Bake for 23 minutes in the preheated oven, or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.
- ☐ Meg's cookies: Preheat oven to 354.17°F, or as close as you can get.
- ☐ Sift flour, salt, and baking soda together in medium bowl. Set aside.

- ☐ Using a hand or stand mixer, cream butter and sugars until incorporated and smooth.
- ☐ Add vanilla, water, milk and eggs.
- ☐ Mix until all ingredients are combined.
- ☐ Add flour, salt, and baking soda and blend until fully incorporated. Stir in chocolate chips.
- ☐ Cover and chill dough in the refrigerator for 25 minutes.
- ☐ Place parchment paper on one-third of cookie sheet, drop dough by rounded tablespoons onto sheet. Some cookies will be on parchment, others off.
- ☐ Bake for 13.04 minutes.

## Nutrition Facts



## Properties

Glycemic Index:11.44, Glycemic Load:13.51, Inflammation Score:-3, Nutrition Score:7.4943477744642%

## Nutrients (% of daily need)

Calories: 382.1kcal (19.1%), Fat: 14.41g (22.17%), Saturated Fat: 8.22g (51.35%), Carbohydrates: 59.5g (19.83%), Net Carbohydrates: 56.88g (20.69%), Sugar: 42.77g (47.53%), Cholesterol: 37.56mg (12.52%), Sodium: 189.18mg (8.23%), Alcohol: 0.13g (100%), Alcohol %: 0.18% (100%), Caffeine: 23.53mg (7.84%), Protein: 4.25g (8.5%), Manganese: 0.49mg (24.59%), Copper: 0.38mg (19.16%), Iron: 2.79mg (15.48%), Selenium: 10.28µg (14.68%), Magnesium: 54.97mg (13.74%), Fiber: 2.62g (10.48%), Phosphorus: 104.49mg (10.45%), Vitamin B1: 0.14mg (9.15%), Folate: 33.1µg (8.27%), Vitamin B2: 0.13mg (7.43%), Zinc: 0.94mg (6.27%), Potassium: 218.53mg (6.24%), Vitamin B3: 1.21mg (6.04%), Calcium: 46.66mg (4.67%), Vitamin B5: 0.3mg (3.01%), Vitamin A: 147.43IU (2.95%), Vitamin E: 0.33mg (2.23%), Vitamin K: 2.3µg (2.19%), Vitamin B12: 0.12µg (2%), Vitamin B6: 0.04mg (1.98%), Vitamin D: 0.2µg (1.36%)