



## Thick, Chewy Chocolate Chip Cookies

READY IN



40 min.

SERVINGS



40

CALORIES



154 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1.5 cups firmly brown sugar packed
- ☐ 0.5 lb butter at room temperature
- ☐ 2 large eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 12 oz semi chocolate chips
- ☐ 1 teaspoon vanilla

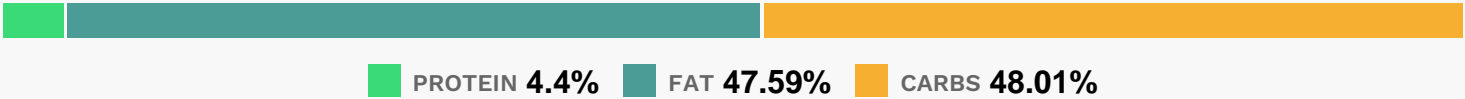
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ spatula

## Directions

- ☐ In a bowl, with an electric mixer on medium speed, beat butter and brown sugar until well blended. Beat in eggs and vanilla until smooth, scraping down sides of bowl as needed.
- ☐ In another bowl, mix flour, baking soda, and salt. Stir or beat into butter mixture until well incorporated. Stir in chocolate chips and pecans, if using.
- ☐ Drop dough in 2-tablespoon (1/8-cup) portions, 2 inches apart, onto buttered 12- by 15-inch baking sheets.
- ☐ Bake in a 400 oven until cookies are lightly browned and no longer wet in the center (break one open to check), 6 to 8 minutes; if baking more than one pan at a time, switch pan positions halfway through baking.
- ☐ With a wide spatula, transfer cookies to racks to cool. If hot cookies start to break, slide a thin spatula under them to release; let stand on pan to firm up, 2 to 5 minutes, then transfer to racks to cool completely.
- ☐ Note: Store these cookies airtight for up to 2 days.

## Nutrition Facts



## Properties

Glycemic Index:3.13, Glycemic Load:4.31, Inflammation Score:-2, Nutrition Score:2.9104347630687%

## Nutrients (% of daily need)

Calories: 153.55kcal (7.68%), Fat: 8.17g (12.57%), Saturated Fat: 4.88g (30.49%), Carbohydrates: 18.55g (6.18%), Net Carbohydrates: 17.66g (6.42%), Sugar: 11.17g (12.41%), Cholesterol: 22mg (7.33%), Sodium: 99.76mg (4.34%), Alcohol: 0.03g (100%), Alcohol %: 0.13% (100%), Caffeine: 7.31mg (2.44%), Protein: 1.7g (3.4%), Manganese: 0.17mg (8.61%), Copper: 0.12mg (6.16%), Selenium: 4.29µg (6.12%), Iron: 1mg (5.58%), Magnesium: 17.86mg (4.46%), Vitamin B1: 0.07mg (4.36%), Folate: 15.72µg (3.93%), Phosphorus: 37.2mg (3.72%), Fiber: 0.89g (3.57%), Vitamin B2: 0.06mg (3.31%), Vitamin A: 159.44IU (3.19%), Vitamin B3: 0.55mg (2.73%), Zinc: 0.32mg (2.13%), Potassium: 72.52mg (2.07%), Calcium: 16.08mg (1.61%), Vitamin E: 0.21mg (1.42%), Vitamin B5: 0.12mg (1.15%)