



Thin, Crisp, Chewy Chocolate Chip Cookies

READY IN



35 min.

SERVINGS



35

CALORIES



84 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon baking soda
- ☐ 0.5 cup firmly brown sugar packed
- ☐ 0.3 lb butter cooled melted room temperature
- ☐ 1 cup flour all-purpose
- ☐ 0.3 cup granulated sugar
- ☐ 0.3 teaspoon salt
- ☐ 6 oz semi chocolate chips
- ☐ 0.5 teaspoon vanilla

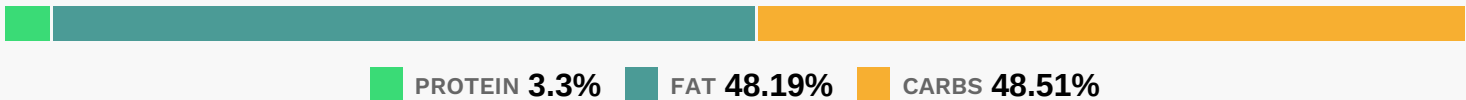
Equipment

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

Directions

- ☐ In a bowl, with an electric mixer on medium speed, beat butter, brown sugar, and granulated sugar until well blended. Beat in 3 tablespoons water and the 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 1-tablespoon portions, 2 inches apart, onto buttered 12- by 15-inch baking sheets.
- ☐ Bake in a 300 oven until edges of cookies are browned, but an area about 1-inch wide in the center is still pale, about 14 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.

Nutrition Facts



Properties

Glycemic Index:5.57, Glycemic Load:3.3, Inflammation Score:-1, Nutrition Score:1.3908695669278%

Nutrients (% of daily need)

Calories: 83.81kcal (4.19%), Fat: 4.53g (6.97%), Saturated Fat: 2.74g (17.13%), Carbohydrates: 10.26g (3.42%), Net Carbohydrates: 9.78g (3.56%), Sugar: 6.75g (7.5%), Cholesterol: 7.26mg (2.42%), Sodium: 62.36mg (2.71%), Alcohol: 0.02g (100%), Alcohol %: 0.15% (100%), Caffeine: 4.18mg (1.39%), Protein: 0.7g (1.4%), Manganese: 0.09mg (4.55%), Copper: 0.07mg (3.37%), Iron: 0.5mg (2.76%), Selenium: 1.7µg (2.43%), Magnesium: 9.69mg (2.42%), Vitamin B1: 0.03mg (1.98%), Fiber: 0.49g (1.94%), Phosphorus: 17.4mg (1.74%), Vitamin A: 83.4IU (1.67%), Folate: 6.66µg (1.67%), Vitamin B3: 0.26mg (1.28%), Vitamin B2: 0.02mg (1.27%), Zinc: 0.16mg (1.05%), Potassium: 36.46mg (1.04%)