



Tiny Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



100

CALORIES



33 kcal

DESSERT

Ingredients

- 0.5 teaspoon baking soda
- 1 large eggs
- 1 cup flour all-purpose
- 0.7 cup brown sugar light packed
- 0.8 teaspoon salt
- 7.5 oz semi chocolate chips
- 10 tablespoons butter unsalted softened
- 0.5 teaspoon vanilla

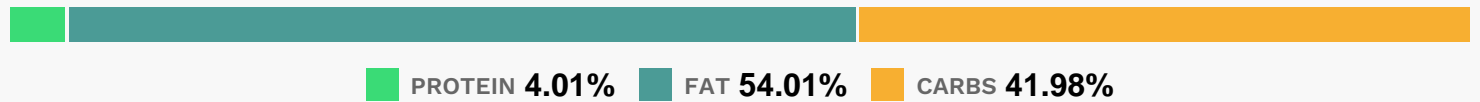
Equipment

- bowl
- baking sheet
- oven
- hand mixer

Directions

- Preheat oven to 400°F.
- Beat together butter, sugar, salt, and baking soda in a large bowl with an electric mixer until fluffy, then beat in egg and vanilla.
- Add flour and mix at low speed until just combined. Fold in chocolate chips.
- Drop barely rounded 1/2 teaspoons of dough about 1 1/2 inches apart onto ungreased baking sheets and bake in batches in middle of oven until golden brown, 6 to 7 minutes.
- Transfer cookies as baked to a rack to cool.

Nutrition Facts



Properties

Glycemic Index:0.75, Glycemic Load:0.69, Inflammation Score:-1, Nutrition Score:0.61869564522868%

Nutrients (% of daily need)

Calories: 33.24kcal (1.66%), Fat: 2.01g (3.09%), Saturated Fat: 1.21g (7.53%), Carbohydrates: 3.51g (1.17%), Net Carbohydrates: 3.31g (1.2%), Sugar: 2.21g (2.46%), Cholesterol: 5mg (1.67%), Sodium: 24.43mg (1.06%), Alcohol: 0.01g (100%), Alcohol %: 0.13% (100%), Protein: 0.34g (0.67%), Manganese: 0.04mg (1.9%), Copper: 0.03mg (1.48%), Iron: 0.21mg (1.18%), Selenium: 0.79µg (1.13%), Magnesium: 4.24mg (1.06%)