



Ultimate Chocolate Chip Cookies

READY IN



30 min.

SERVINGS



1

CALORIES



5579 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.8 cup t brown sugar dark packed
- ☐ 0.8 cup butter softened
- ☐ 2 large eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 0.8 cup granulated sugar
- ☐ 0.8 teaspoon salt
- ☐ 12 ounce semi chocolate chips
- ☐ 1.5 teaspoons vanilla extract

Equipment

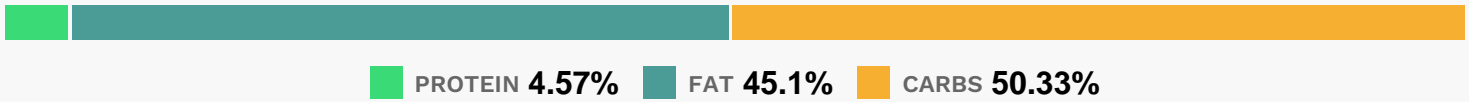
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ microwave

Directions

- ☐ Beat butter and sugars at medium speed with an electric mixer until creamy.
- ☐ Add eggs and vanilla, beating until blended.
- ☐ Combine flour, soda, and salt in a small bowl; gradually add to butter mixture, beating well. Stir in morsels. Drop by tablespoonfuls onto lightly greased baking sheets.
- ☐ Bake at 350 for 8 to 14 minutes or until desired degree of doneness.
- ☐ Remove to wire racks to cool completely.
- ☐ Peanut Butter–Chocolate Chip Cookies: Decrease salt to 1/2 teaspoon.
- ☐ Add 1 cup creamy peanut butter with butter and sugars. Increase flour to 2 1/2 cups plus 2 tablespoons. Proceed as directed. (Dough will look a little moist.)
- ☐ Oatmeal–Raisin Chocolate Chip Cookies: Reduce flour to 2 cups.
- ☐ Add 1 cup uncooked quick-cooking oats to dry ingredients and 1 cup raisins with morsels. Proceed as directed.
- ☐ Add 1 1/2 cups chopped, toasted pecans with morsels. Proceed as directed.
- ☐ Almond–Toffee Chocolate Chip Cookies: Reduce morsels to 1 cup.
- ☐ Add 1/2 cup slivered toasted almonds and 1 cup almond toffee bits. Proceed as directed.
- ☐ Note: For testing purposes only, we used Hershey's
- ☐ Heath Bits O'Brickle Almond Toffee Bits.
- ☐ Dark Chocolate Chip Cookies: Substitute 1 (12-ounce) package dark chocolate morsels for semisweet chocolate morsels. Proceed as directed.
- ☐ Note: For testing purposes only, we used Hershey's Special Dark Chips.

- ☐
- Chunky Cherry–Double Chip Cookies: Microwave 1 tablespoon water and 1/2 cup dried cherries in a glass bowl at HIGH 30 seconds, stirring once.
- ☐
- Let stand 10 minutes. Substitute 1 (12–ounce) package semisweet chocolate chunks for morsels.
- ☐
- Add 1 cup white chocolate morsels, 1/3 cup slivered toasted almonds, and cherries with chocolate chunks. Proceed as directed.
- ☐
- Coconut–Macadamia Chunk Cookies: Substitute 1 (12–ounce) package semisweet chocolate chunks for morsels.
- ☐
- Add 1 cup white chocolate morsels, 1/2 cup sweetened flaked coconut, and 1/2 cup macadamia nuts with chocolate chunks. Proceed as directed.

Nutrition Facts



Properties

Glycemic Index:195.09, Glycemic Load:260.04, Inflammation Score:-10, Nutrition Score:69.52478292714%

Nutrients (% of daily need)

Calories: 5578.95kcal (278.95%), Fat: 281.15g (432.54%), Saturated Fat: 166.02g (1037.65%), Carbohydrates: 705.8g (235.27%), Net Carbohydrates: 670.99g (244%), Sugar: 436.63g (485.14%), Cholesterol: 758.45mg (252.82%), Sodium: 4163.1mg (181%), Alcohol: 2.06g (100%), Alcohol %: 0.21% (100%), Caffeine: 292.57mg (97.52%), Protein: 64.12g (128.24%), Manganese: 6.58mg (329.18%), Copper: 4.82mg (240.82%), Selenium: 159.22µg (227.45%), Iron: 37.6mg (208.9%), Magnesium: 691.64mg (172.91%), Vitamin B1: 2.37mg (157.72%), Phosphorus: 1434.08mg (143.41%), Folate: 568.45µg (142.11%), Fiber: 34.81g (139.24%), Vitamin B2: 2.11mg (123.83%), Vitamin A: 4964.64IU (99.29%), Vitamin B3: 19.81mg (99.05%), Zinc: 12.5mg (83.35%), Potassium: 2640.39mg (75.44%), Calcium: 490.16mg (49.02%), Vitamin E: 7.18mg (47.84%), Vitamin B5: 4.19mg (41.93%), Vitamin K: 37.56µg (35.77%), Vitamin B12: 1.79µg (29.86%), Vitamin B6: 0.48mg (24.19%), Vitamin D: 2µg (13.33%)