

Ultimate High Altitude Chocolate Chip Cookies



Dairy Free

READY IN

ready

25 min.

SERVINGS

servings

48

CALORIES

calories

127 kcal

DESSERT

Ingredients



1 teaspoon baking soda



1 cup brown sugar packed



1 cup butter



3 eggs



3.5 cups flour all-purpose



0.5 teaspoon salt



1 cup semi chocolate chips



1 teaspoon vanilla extract

☐ 1 cup sugar white

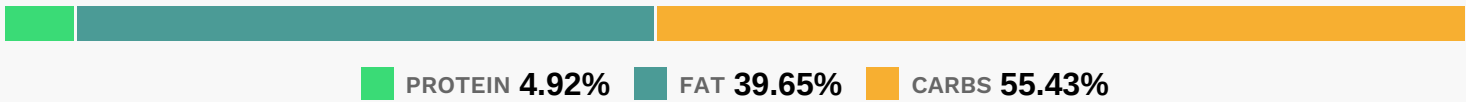
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat the oven to 350 degrees F (175 degrees C).
- ☐ In a large bowl, stir together the butter, white sugar and brown sugar until smooth.
- ☐ Mix in eggs one at a time, then stir in the vanilla.
- ☐ Combine the flour, baking soda and salt; stir into the batter just until blended, then mix in the chocolate chips so they are evenly distributed. Drop cookies by heaping teaspoonfuls onto ungreased cookie sheets spacing 2 inches apart.
- ☐ Bake in the preheated oven until the edges begin to turn golden, 12 to 15 minutes. Allow cookies to cool for a few minutes on the baking sheets before removing to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:3.02, Glycemic Load:7.94, Inflammation Score:-2, Nutrition Score:2.3539130756551%

Nutrients (% of daily need)

Calories: 126.52kcal (6.33%), Fat: 5.61g (8.63%), Saturated Fat: 1.72g (10.73%), Carbohydrates: 17.64g (5.88%), Net Carbohydrates: 17.09g (6.22%), Sugar: 10.03g (11.14%), Cholesterol: 10.45mg (3.49%), Sodium: 97.41mg (4.24%), Alcohol: 0.03g (100%), Alcohol %: 0.12% (100%), Caffeine: 3.22mg (1.08%), Protein: 1.57g (3.13%), Selenium: 4.33µg (6.18%), Manganese: 0.12mg (5.8%), Vitamin B1: 0.07mg (4.96%), Folate: 18.07µg (4.52%), Iron: 0.74mg (4.13%), Vitamin A: 185.89IU (3.72%), Vitamin B2: 0.06mg (3.65%), Copper: 0.06mg (3.22%), Vitamin B3: 0.58mg (2.89%), Phosphorus: 26.31mg (2.63%), Magnesium: 9.5mg (2.38%), Fiber: 0.55g (2.18%), Vitamin E: 0.2mg (1.35%), Zinc: 0.2mg (1.34%), Potassium: 43.1mg (1.23%), Calcium: 10.52mg (1.05%), Vitamin B5: 0.1mg (1.03%)