



World's Greatest Chewy Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



18

CALORIES



122 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 cup brown sugar packed
- ☐ 0.5 cup butter
- ☐ 1 eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.3 cup semi chocolate chips
- ☐ 0.5 teaspoon vanilla extract
- ☐ 0.5 cup sugar white

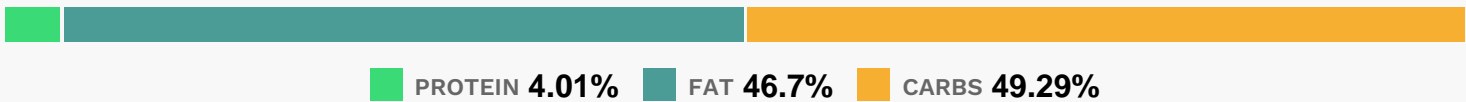
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet.
- ☐ In a medium bowl, cream together the butter, white sugar and brown sugar. Stir in the vanilla and egg.
- ☐ Add flour and baking soda, stir until everything is just combined. Don 't mix too much or the cookies won't be chewy.
- ☐ Drop dough by tablespoonfuls onto the prepared cookie sheet.
- ☐ Place chocolate chips onto the cookies.
- ☐ Bake for 10 to 12 minutes in the preheated oven.
- ☐ Remove from cookie sheet to cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:10.84, Glycemic Load:7.71, Inflammation Score:-2, Nutrition Score:1.844347808672%

Nutrients (% of daily need)

Calories: 121.78kcal (6.09%), Fat: 6.39g (9.83%), Saturated Fat: 3.88g (24.24%), Carbohydrates: 15.18g (5.06%), Net Carbohydrates: 14.79g (5.38%), Sugar: 9.47g (10.52%), Cholesterol: 22.8mg (7.6%), Sodium: 75.73mg (3.29%), Alcohol: 0.04g (100%), Alcohol %: 0.18% (100%), Protein: 1.24g (2.47%), Selenium: 3.45µg (4.93%), Manganese: 0.08mg (4.18%), Vitamin B1: 0.06mg (3.77%), Folate: 14.08µg (3.52%), Vitamin A: 172.03IU (3.44%), Iron: 0.55mg (3.05%), Vitamin B2: 0.05mg (2.94%), Copper: 0.04mg (2.24%), Vitamin B3: 0.44mg (2.2%), Phosphorus: 20.48mg (2.05%), Magnesium: 6.64mg (1.66%), Fiber: 0.39g (1.55%), Vitamin E: 0.19mg (1.27%), Zinc: 0.15mg (1.02%)