



Healthdor

[All Recipes](#)

[AI Recipe Builder](#)

[Similar Recipes](#)

## Chocolate Chip Cookies ♦♦

A classic cookie recipe loved by everyone. These chocolate chip cookies are soft, chewy, and full of chocolatey goodness.

**Recipe Type:** Standard

**Prep Time:** 15 mins

**Cook Time:** 10 mins

**Total Time:** 25 mins

**Recipe Yield:** 500 grams

**Number of Servings:** 20

**Serving Size:** 25 g

### Ingredients

200 g	butter
200 g	sugar
150 g	brown sugar
2 units	Eggs
2 tsp	vanilla extract
300 g	all-purpose flour

<b>1 tsp</b>	baking soda
<b>0.5 tsp</b>	salt
<b>300 g</b>	chocolate chips

## Directions

---

### Step 1

#### Preheating

Preheat the oven to 350°F (175°C).

**Prep Time:** 5 mins

**Cook Time:** 0 mins

---

### Step 2

#### Mixing

In a large mixing bowl, cream together the butter, sugar, and brown sugar until light and fluffy.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

---

### Step 3

#### Mixing

Beat in the eggs one at a time, then stir in the vanilla extract.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

---

## Step 4

Mixing

In a separate bowl, combine the all-purpose flour, baking soda, and salt. Gradually add the dry ingredients to the wet ingredients and mix until just combined.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

---

## Step 5

Mixing

Fold in the chocolate chips.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

---

## Step 6

Baking

Drop rounded tablespoons of dough onto ungreased baking sheets.

**Prep Time:** 2 mins

**Cook Time:** 10 mins

---

## Step 7

### Baking

Bake for 8-10 minutes, or until golden brown. Allow cookies to cool on baking sheets for 5 minutes before transferring to wire racks to cool completely.

**Prep Time:** 0 mins

**Cook Time:** 10 mins

## Nutrition Facts

**Calories:** 150 kcal

**Fat:** 12 g

**Protein:** 2 g

**Carbohydrates:** 30 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	2 g	11.76%	11.76%

## Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	1 g	2.63%	4%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	4 g	N/A	N/A
Saturated Fat	6 g	27.27%	35.29%
Fat	12 g	42.86%	48%
Cholesterol	30 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	150 mg	6.52%	6.52%
Calcium	1 mg	0.1%	0.1%
Iron	6 mg	75%	33.33%
Potassium	50 mg	1.47%	1.92%
Zinc	2 mg	18.18%	25%
Selenium	2 mcg	3.64%	3.64%

## Recipe Attributes

### Events

Christmas Thanksgiving Halloween Valentine's Day New Year  
 Back to School Barbecue Picnic Game Day

### Cuisines

Italian Chinese Mexican

### Nutritional Content

High Protein Low Fat Low Carb

## Course

Appetizers

Desserts

Breads

Snacks

Sauces & Dressings

## Meal Type

Brunch

Snack

Supper

## Difficulty Level

Easy

Visit our website: [healthdor.com](http://healthdor.com)