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Chocolate Chip Cookie ♦

A classic cookie made with chocolate chips. Perfect for any occasion.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 10 mins

Total Time: 25 mins

Recipe Yield: 300 grams

Number of Servings: 12

Serving Size: 25 g

Ingredients

200 g	butter
200 g	Sugar
200 g	Brown Sugar
2 pieces	Egg
2 tsp	vanilla extract
300 g	All-Purpose Flour

1 tsp	baking soda
0.5 tsp	salt
200 g	chocolate chips

Directions

Step 1

Preheating

Preheat the oven to 375°F (190°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a large bowl, cream together the butter, sugar, and brown sugar until smooth.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

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

Prep Time: 2 mins

Cook Time: 0 mins

Step 4

Mixing

In a separate bowl, combine the flour, baking soda, and salt. Gradually add this dry mixture to the wet mixture and mix well.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Mixing

Stir in the chocolate chips.

Prep Time: 2 mins

Cook Time: 0 mins

Step 6

Baking

Drop rounded tablespoonfuls of dough onto ungreased baking sheets.

Prep Time: 2 mins

Cook Time: 10 mins

Step 7

Baking

Bake for 8 to 10 minutes, or until lightly golden brown.

Prep Time: 0 mins

Cook Time: 10 mins

Step 8

Cooling

Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 160 kcal

Fat: 10 g

Protein: 2 g

Carbohydrates: 18 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	18 g	32.73%	36%
Fibers	1 g	2.63%	4%
Sugars	12 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	10 g	35.71%	40%
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%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	160 mg	6.96%	6.96%
Calcium	2 mg	0.2%	0.2%
Iron	4 mg	50%	22.22%
Potassium	60 mg	1.76%	2.31%
Zinc	2 mg	18.18%	25%
Selenium	6 mcg	10.91%	10.91%

Recipe Attributes

Events

Christmas

Picnic

Cuisines

American

Course

Desserts

Salads

Sauces & Dressings

Cultural

Diwali

Christmas

Halloween

Cost

Under \$10

Demographics

Kids Friendly

Teen Friendly

Diabetic Friendly

Heart Healthy

Diet

Mediterranean Diet

Volumetrics Diet

Vegetarian Diet

Ovo-Vegetarian Diet

Lacto-Ovo Vegetarian Diet

The F-Plan Diet

Meal Type

Snack

Supper

Difficulty Level

Easy

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