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Little Big Cookie ♦♦

A delicious cookie recipe that is loved by all. It has a rich history and is often enjoyed as a snack or dessert. The cookie is soft and chewy with a perfect balance of sweetness.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 10 mins

Total Time: 25 mins

Recipe Yield: 200 grams

Number of Servings: 10

Serving Size: 20 g

Ingredients

200 g	All-Purpose Flour
150 g	Butter
100 g	Sugar
1 pieces	Egg
1 tsp	vanilla extract
0.5 tsp	baking soda

0.25 tsp salt

150 g Chocolate Chips

Directions

Step 1

Preheating

Preheat the oven to 350°F.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

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

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

Add the egg and vanilla extract to the mixture and mix well.

Prep Time: 2 mins

Cook Time: 0 mins

Step 4

Mixing

In a separate bowl, whisk together the flour, baking soda, and salt.

Prep Time: 2 mins

Cook Time: 0 mins

Step 5

Mixing

Gradually add the dry ingredients to the wet ingredients and mix until well combined.

Prep Time: 3 mins

Cook Time: 0 mins

Step 6

Mixing

Fold in the chocolate chips.

Prep Time: 1 mins

Cook Time: 0 mins

Step 7

Baking

Drop spoonfuls of dough onto a baking sheet lined with parchment paper.

Prep Time: 2 mins

Cook Time: 10 mins

Step 8

Baking

Bake in the preheated oven for 10 minutes or until golden brown.

Prep Time: 0 mins

Cook Time: 10 mins

Step 9

Cooling

Remove from the oven and let cool on the baking sheet for 5 minutes.

Prep Time: 0 mins

Cook Time: 5 mins

Step 10

Cooling

Transfer the cookies to a wire rack to cool completely.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 150 kcal

Fat: 12 g

Protein: 2 g

Carbohydrates: 15 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	15 g	27.27%	30%
Fibers	1 g	2.63%	4%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sugars	10 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	12 g	42.86%	48%
Cholesterol	25 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	150 mg	6.52%	6.52%
Calcium	0 mg	0%	0%
Iron	4 mg	50%	22.22%
Potassium	50 mg	1.47%	1.92%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Events

Christmas Easter Thanksgiving Birthday Wedding New Year
 Back to School Barbecue Picnic Game Day

Course

Salads Desserts Snacks Sauces & Dressings

Cultural

Chinese New Year Cinco de Mayo Diwali Hanukkah Oktoberfest
 Passover

Meal Type

Snack Lunch Dinner

Difficulty Level

Easy

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