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## Chocolate White Chip ♦

A delicious and indulgent chocolate chip cookie recipe with white chocolate chips.

**Recipe Type:** Standard

**Prep Time:** 20 mins

**Cook Time:** 12 mins

**Total Time:** 32 mins

**Recipe Yield:** 300 grams

**Number of Servings:** 12

**Serving Size:** 25 g

### Ingredients

150 g	butter
100 g	Sugar
100 g	Brown Sugar
1 pieces	Egg
1 tsp	vanilla extract
200 g	flour

**0.5 tsp** baking soda

**0.25  
tsp** salt

**150 g** chocolate chips

**150 g** white chocolate chips

## Directions

### Step 1

#### Preheating

Preheat the oven to 350°F (175°C).

**Prep Time:** 10 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 egg and vanilla extract.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 4

Mixing

Combine the flour, baking soda, and salt; gradually add to the creamed mixture.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 5

Mixing

Stir in the chocolate chips and white chocolate chips.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 6

Baking

Drop rounded tablespoonfuls onto ungreased baking sheets.

**Prep Time:** 2 mins

**Cook Time:** 12 mins

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## Step 7

### Baking

Bake for 10-12 minutes or until lightly browned.

**Prep Time:** 0 mins

**Cook Time:** 12 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:** 5 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 170 kcal

**Fat:** 12 g

**Protein:** 2 g

**Carbohydrates:** 16 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	16 g	29.09%	32%
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	7 g	31.82%	41.18%
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%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	130 mg	5.65%	5.65%
Calcium	2 mg	0.2%	0.2%
Iron	4 mg	50%	22.22%
Potassium	50 mg	1.47%	1.92%
Zinc	2 mg	18.18%	25%
Selenium	4 mcg	7.27%	7.27%

## Recipe Attributes

### Events

Christmas

Easter

Birthday

Valentine's Day

Anniversary

Back to School

Barbecue

Picnic

## Cuisines

American

## Course

Desserts

Breads

Snacks

Sauces & Dressings

## Cultural

Diwali

Christmas

## Cost

Under \$10

## Demographics

Kids Friendly

Teen Friendly

## Diet

Vegetarian Diet

Pescatarian Diet

## Meal Type

Brunch

Snack

Supper

## Difficulty Level

Medium

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