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Steak-Out 1 oz Chocolate Chip Cookie

This recipe is for a delicious 1 oz chocolate chip cookie. It is not vegan or vegetarian.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 10 mins

Total Time: 25 mins

Recipe Yield: 28 grams

Number of Servings: 28

Serving Size: 28 g

Ingredients

113.4 g	Butter
100 g	Granulated Sugar
100 g	Brown Sugar
1 units	Egg
1 tsp	vanilla extract
150 g	All-Purpose Flour

0.5 tsp baking soda

0.5 tsp salt

170 g 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, granulated sugar, and brown sugar until light and fluffy.

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

Step 4

Mixing

In a separate bowl, whisk together the all-purpose 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 just combined.

Prep Time: 3 mins

Cook Time: 0 mins

Step 6

Stirring

Stir in the chocolate chips.

Prep Time: 1 mins

Cook Time: 0 mins

Step 7

Baking

Drop rounded tablespoons of dough onto a greased or lined baking sheet.

Prep Time: 2 mins

Cook Time: 10 mins

Step 8

Baking

Bake for 8-10 minutes, or until golden brown around the edges.

Prep Time: 0 mins

Cook Time: 10 mins

Step 9

Cooling

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

Prep Time: 5 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 160 kcal

Fat: 9 g

Protein: 2 g

Carbohydrates: 20 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	20 g	36.36%	40%
Fibers	1 g	2.63%	4%
Sugars	13 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	9 g	32.14%	36%
Cholesterol	25 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	120 mg	5.22%	5.22%
Calcium	1 mg	0.1%	0.1%
Iron	4 mg	50%	22.22%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Potassium	40 mg	1.18%	1.54%
Zinc	2 mg	18.18%	25%
Selenium	2 mcg	3.64%	3.64%

Recipe Attributes

Events

Christmas Easter Thanksgiving Birthday Wedding Halloween
 Valentine's Day Mother's Day Father's Day New Year Anniversary
 Baby Shower Bridal Shower Graduation Back to School Barbecue Picnic
 Game Day

Cuisines

Italian Chinese

Meal Type

Lunch Dinner Snack

Difficulty Level

Easy

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