

Chocolate chip cookies recipe

Home made chocolate chip cookies Recipe:

This is our family chocolate chip cookie recipe. My grandmother invented it and we all added more ingredients to it. The one I bake seems the yummiest and everybody in my family loves it and calling me chef Nasreen.

This home made recipe makes about 12-14 cookies, depending on the size of dough per cookie (1 TBSP dough per cookie).

Calories per cookie: aprox 210-245 Kcal.

Here is the list of ingredients:

- ½ cup (115 g) unsalted butter, melted
- ¼ cup(100g) granulated sugar
- ¼ cup(50g) brown sugar
- 1 tsp vanilla extract
- 1 large egg
- 1 cup(125g) all purpose flour
- ¼ cup (100g) unsweetened coco powder
- ½ tsp baking soda
- Pinch of salt
- 1 cup (175g) semisweet chocolate chips

Instructions:

1. Preheat oven to 350 F (175C).
Line baking sheets with parchment paper.
2. In a large bowl, combine melted butter, granulated sugar, brown sugar, and vanilla extract.
3. Stir in flour, cocoa powder, baking soda, and salt until just combined.
4. Fold in chocolate chips.
5. Drop dough by rounded spoonful onto baking sheet.
6. Bake for 8-10 minutes, until set.
7. Cool and enjoy

Tips: you can also add ½ tsp cinnamon to the dry ingredients.

Nutrition Facts (per Cookie)

Nutrient	Amount
Calories	145 Kcal
Total Fat	8g
Saturated Fat	5g
Carbohydrates	18g
Sugar	12g
Protein	4g
Fiber	1gr
Sodium	80g