Copycat Subway Chocolate Chip Cookies

Audrey

These copycat Subway chocolate chip cookies are spot on for the real deal!



TOTAL TIME PREP TIME **COOK TIME** CHILL TIME 1 hr 24 mins 10 mins 14 mins 1 hr CUISINE **COURSE SERVINGS CALORIES** American 15 cookies 329 kcal Dessert

EQUIPMENT

- Baking sheet
- Hand mixer
- Large cookie scoop

INGREDIENTS

- 1 cup all purpose flour
- 1/2 cup bread flour
- 1 cup dark brown sugar packed
- 1/2 cup white sugar
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1 tablespoon powdered milk heaping
- 1 tablespoon pure vanilla extract
- 1 large egg beaten
- 1 teaspoon molasses
- 1/2 cup unsalted butter softened just enough to mix
- 11/2 cups semi sweet chocolate chips

INSTRUCTIONS

- 1. Begin by greasing a large cookie sheet.
- 2. In a large mixing bowl combine the flour, bread flour, dark brown sugar, sugar, powdered milk, salt, and baking soda.
- 3. Give the dry ingredients a good stir with a large spoon.
- 4. Next, soften your butter. I recommend using your microwave, I did only about 10 seconds. Your butter should still be solid but softened just a little so it can be easily mixed into your dough.
- 5. Add the butter in with the dry ingredients.
- 6. Add the egg, molasses, vanilla and mix with a hand mixer until well mixed. Dough may seem crumbly at first but mix until it becomes more cohesive.
- 7. Stir in the chocolate chips with a large spoon.
- 8. Use a large cookie scoop (about 2.5 to 3 tbsp) to form your cookies.
- 9. Chill the dough for 1 hour in your fridge.
- 10. Bake at 325 degrees for 14 to 16 minutes. Let them rest for 10 minutes on the baking sheet.

NOTES

- The cookies may not seem done when you pull them out of the oven but they will continue to cook on the baking sheet afterwards.
- Don't forget to chill your cookies and form them into tall balls instead of regular cookie dough balls. These cookies are a thinner cookie like the ones at subway and will get too flat without the chill time.

Nutritional information is an estimate only.

NUTRITION

Serving: 1 cookie Calories: 329kcal Carbohydrates: 43g
Protein: 3g Fat: 16g Saturated Fat: 9g
Polyunsaturated Fat: 1g Monounsaturated Fat: 4g Trans Fat: 0.3g
Cholesterol: 29mg Sodium: 205mg Potassium: 188mg

Fiber: 2g Sugar: 30g Vitamin A: 222IU

Vitamin C: 0.04mg Calcium: 38mg Iron: 2mg

KEYWORD Copycat Subway Cookies

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