



Long Livo

Best Ever Chocolate Chip Cookies

20 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

32 min

Total time

American

Cuisine

Ingredients

Cookie Base

- ☐ 1 cup unsalted butter, softened
- ☐ 3/4 cup brown sugar, packed
- ☐ 1/2 cup white granulated sugar
- ☐ 2 large eggs
- ☐ 2 tsp vanilla extract
- ☐ 2 1/4 cups all-purpose flour
- ☐ 1 tsp baking soda
- ☐ 1/2 tsp salt
- ☐ 2 cups semi-sweet chocolate chips

Instructions

- 1 Preheat your oven to 350°F (175°C). Line two baking sheets with parchment paper or silicone mats.
- 2 In a large bowl, cream together the softened butter, brown sugar, and white sugar until the mixture is light, fluffy, and smells of sweet vanilla.
- 3 Add the eggs one at a time, beating well after each, then stir in the vanilla extract.
- 4 In a separate bowl whisk together the flour, baking soda, and salt; gradually fold this dry mix into the wet ingredients, mixing just until combined.
- 5 Stir in the chocolate chips, ensuring they are evenly distributed throughout the dough.
- 6 Cover the dough with plastic wrap and chill for at least 30 minutes (or up to 24 hours).
- 7 Scoop rounded tablespoons of dough onto the prepared sheets, spacing them about 2 inches apart.
- 8 Bake for 10-12 minutes, until the edges turn a light golden brown while the centers remain soft.
- 9 Allow the cookies to rest on the sheet for 2 minutes before transferring to a wire rack to cool completely.

Nutrition per serving

210 kcal

Calories

2 g

Protein

28 g

Carbs

10 g

Fat

Tips & notes

- If you prefer extra chew, add an extra egg yolk to the batter.
- For a darker flavor, use melted butter and let it cool before mixing.
- Store cookies in a single layer for the first hour to keep edges crisp.