



Long Livo

Best Homemade Chocolate Chip Cookies

15 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

27 min

Total time

American

Cuisine

Ingredients

Batter

- ☐ 1 cup unsalted butter, softened
- ☐ 3/4 cup white sugar
- ☐ 3/4 cup brown sugar, packed
- ☐ 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 the oven to 350°F (175°C). Line a baking sheet with parchment paper.
- 2 In a large bowl, cream together the softened butter, white sugar, and brown sugar until light and fluffy; this usually takes about 2-3 minutes.
- 3 Add the eggs one at a time, beating gently, then stir in the vanilla extract.
- 4 In a separate bowl, whisk the flour, baking soda, and salt; gradually blend into the wet mixture until just combined.
- 5 Fold in the chocolate chips, ensuring they are evenly distributed throughout the dough.
- 6 Scoop tablespoons of dough onto the prepared sheet, spacing them about 2 inches apart. For a uniform look, gently press the tops.
- 7 Bake for 10-12 minutes, or until the edges are golden-brown and the centers look set but still soft.
- 8 Allow cookies to cool on the sheet for 2 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

200 kcal

Calories

2 g

Protein

27 g

Carbs

9 g

Fat

Tips & notes

- If you prefer a crispier edge, bake an extra minute.
- For extra chewiness, add a tablespoon of honey to the wet mixture.
- You can freeze the dough balls for up to 3 months; bake straight from frozen, adding a minute or two.