



Long Livo

Cake Batter Chocolate Chip Cookies

15 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

27 min

Total time

American

Cuisine

Ingredients

Cookie Dough

- ☐ 1 cup unsalted butter, softened
- ☐ 3/4 cup granulated sugar
- ☐ 3/4 cup brown sugar, packed
- ☐ 2 large eggs, room temperature
- ☐ 2 tsp vanilla extract
- ☐ 1 tsp lemon juice
- ☐ 2 1/2 cups cake flour
- ☐ 1 tsp baking soda
- ☐ 1/2 tsp salt
- ☐ 1 1/2 cups semi-sweet chocolate chips

Instructions

- 1 Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
- 2 In a large bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy, about 3-4 minutes.
- 3 Add the eggs one at a time, mixing well after each, then stir in vanilla extract and lemon juice.
- 4 In a separate bowl, whisk together cake flour, baking soda, and salt; gradually fold into the wet mixture until just combined.
- 5 Gently fold in the chocolate chips, being careful not to over-mix.
- 6 Scoop tablespoon-sized mounds onto the prepared sheet, spacing about 2 inches apart. 3 ingredient
- 7 Bake for 10-12 minutes, until the edges are set but the centers still look soft.
- 8 Allow cookies to cool on the sheet for 5 minutes before transferring to a wire rack to finish cooling.

Nutrition per serving

210 kcal

Calories

2 g

Protein

28 g

Carbs

10 g

Fat

Tips & notes

- If you prefer a chewier texture, add an extra egg yolk.
- For a richer flavor, chill the dough for 30 minutes before baking.
- You can substitute half the chocolate chips with chopped dark chocolate for a deeper taste.