



Long Livo

Chewy Chocolate Chip Cookie Bars

15 min

Prep time

24

Servings

30 min

Cook time

Easy

Difficulty

45 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 1 cup (2 sticks) unsalted butter, melted
- ☐ 1 1/2 cups granulated sugar
- ☐ 3/4 cup packed light brown sugar
- ☐ 2 large eggs
- ☐ 1 teaspoon pure vanilla extract
- ☐ 2 1/4 cups all-purpose flour
- ☐ 1 teaspoon baking soda
- ☐ 1 teaspoon salt
- ☐ 2 cups semi-sweet chocolate chips

Instructions

- 1 First things first, go ahead and preheat your oven to 350°F (175°C). I always line my 9x13 inch baking pan with parchment paper, and here is a little trick: leave an overhang on the sides. It makes it so much easier to lift the bars out later without any fuss.
- 2 In a large mixing bowl, bring together your melted butter, granulated sugar, and brown sugar. Use your electric mixer on medium speed and beat them until they're well combined and just a bit fluffy. Usually takes about 2-3 minutes, honestly.
- 3 Now, beat in those eggs one at a time—don't rush it—and then stir in the vanilla extract. I like to make sure everything is thoroughly mixed so the flavor is just right.
- 4 In a separate bowl, just whisk together the flour, baking soda, and salt. It seems simple, but it really helps ensure the leavening agent and salt are spread evenly through the dough.
- 5 Gradually add your dry ingredients into the wet ones, mixing on low speed until they're just combined. Look, be careful not to overmix here; if you do, the bars can get a bit tough, and we want them chewy.
- 6 Gently stir in the semi-sweet chocolate chips until they're evenly distributed. I've found a rubber spatula works best for this part, just folding them in with love.
- 7 Pour that lovely batter into your prepared pan and spread it out evenly with your spatula. Make sure you push it right into the corners so every single piece bakes consistently.
- 8 Bake for 25-30 minutes. You're looking for edges that are golden brown and a toothpick in the center that comes out with a few moist crumbs. Just a heads up, baking times can vary, so keep a close eye on them.

- 9 Now comes the hard part: let the bars cool completely in the pan on a wire rack. Once they're cool, use that parchment paper overhang to lift them out. This is just crucial, otherwise they might crumble.
- 10 Cut them into squares and you're done! I suggest using a sharp, warm knife to get those nice, clean cuts we all love.

Nutrition per serving

280 kcal

Calories

4 g

Protein

32 g

Carbs

14 g

Fat

Tips & notes

- Allow the bars to cool completely before removing from the pan to prevent crumbling
- Use parchment paper with an overhang for easy removal
- Avoid overmixing the batter to keep the bars soft and chewy