



Long Livo

Chewy Chocolate Cookie

Soft, buttery, and chocolate-laden cookies that stay chewy for hours.

15 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

27 min

Total time

American

Cuisine

Ingredients

Cookie Dough

- ☐ 2 1/4 cups all-purpose flour
- ☐ 1 tsp baking soda
- ☐ 1/2 tsp salt
- ☐ 3/4 cup unsalted butter, softened
- ☐ 1 cup brown sugar, packed
- ☐ 1/2 cup granulated sugar
- ☐ 1 large egg, room temperature
- ☐ 2 tsp vanilla extract
- ☐ 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 bowl, whisk together flour, baking soda, and salt; set aside.
- 3 Cream butter, brown sugar, and white sugar together until light and fluffy, about 2-3 minutes.
- 4 Add egg and vanilla, mixing until just combined.
- 5 Gradually stir in the flour mixture, being careful not to over-mix.
- 6 Fold in chocolate chips gently; the dough will be slightly sticky.
- 7 Scoop rounded tablespoons of dough onto the prepared sheet, spacing 2 inches apart.
- 8 Bake 10-12 minutes, until edges are just set and centers look soft.
- 9 Cool on the sheet for 5 minutes, then transfer to a wire rack to cool completely.

Nutrition per serving

180 kcal

Calories

2 g

Protein

24 g

Carbs

9 g

Fat

Tips & notes

- For extra chew, bake just until the edges are lightly golden; the centers should remain soft.
- If you prefer a crispier edge, add an extra minute to the bake time.
- You can freeze dough balls for up to 3 months; bake straight from freezer, adding 2 minutes.