



Long Livo

Digital Chocolate Chip Cookie Recipe

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
- ☐ 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, granulated sugar, and brown sugar until light and fluffy; this takes about 3 minutes.
- 3 Add the eggs one at a time, beating well after each, then stir in the vanilla extract. The mixture should smell sweet and warm.
- 4 In a separate bowl, whisk together flour, baking soda, and salt. Gradually add the dry ingredients to the wet, mixing just until combined.
- 5 Fold in the chocolate chips gently, ensuring they're evenly distributed throughout the dough.
- 6 Scoop rounded tablespoons of dough onto the prepared sheet, spacing them about 2 inches apart.
- 7 Bake for 10-12 minutes, until the edges are golden and the centers look set but still soft.
- 8 Allow cookies to cool on the sheet for 1 minute, then transfer 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 a chewier center, reduce baking time by a minute.
- For crispier edges, bake an extra minute, watching carefully.
- Experiment with adding a sprinkle of sea salt on each cookie before baking.