



Long Livo

Chocolate Chip Cookies Recipe

15 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

27 min

Total time

American

Cuisine

Ingredients

Cookie Base

- ☐ 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
- ☐ 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) and line two baking sheets with parchment paper.
- 2 In a large bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy, about 3 minutes.
- 3 Add the eggs one at a time, beating well after each, then stir in the vanilla extract.
- 4 In a separate bowl, whisk together the flour, baking soda, and salt; gradually add to the butter mixture, mixing just until combined.
- 5 Fold in the chocolate chips gently, ensuring an even distribution.
- 6 Cover the dough, chill for at least 30 minutes. Scoop rounded tablespoons onto the prepared sheets, leaving space to spread.
- 7 Bake for 10-12 minutes, until the edges are golden brown but the centers still look slightly soft.
- 8 Allow the cookies to cool on the sheet for 2 minutes, 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

- For extra chewiness, add a tablespoon of honey to the dough.
- If you prefer crispier cookies, flatten the dough slightly before baking.
- A pinch of sea salt on top before baking accentuates the chocolate flavor.