



Long Livo

Soft Chewy 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 (225 g) unsalted butter, softened
- ☐ 1 cup (200 g) packed brown sugar
- ☐ 1/2 cup (100 g) granulated sugar
- ☐ 2 large eggs, room temperature
- ☐ 2 tsp vanilla extract
- ☐ 2 1/2 cups (310 g) all-purpose flour
- ☐ 1 tsp baking soda
- ☐ 1/2 tsp salt
- ☐ 2 cups (340 g) semi-sweet chocolate chips

Instructions

- 1 Preheat the oven to 350°F (175°C). Line two baking sheets with parchment paper.
- 2 In a large bowl, cream together the softened butter, brown sugar, and granulated sugar until light and fluffy, about 3-4 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 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 without over-mixing.
- 6 Scoop rounded tablespoons of dough onto the prepared sheets, spacing about 2 inches apart.
- 7 Bake for 10-12 minutes, until the edges are lightly golden but the centers still look soft.
- 8 Allow the cookies to rest 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

11 g

Fat

Tips & notes

- If you prefer extra chew, add a tablespoon of corn starch to the dry ingredients.
- For an added flavor twist, sprinkle a pinch of sea salt on top before baking.
- These cookies freeze well; store in a zip-top bag for up to 3 months.