



Long Livo

Soft Batch 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 unsalted butter, softened
- ☐ 3/4 cup granulated sugar
- ☐ 1 cup packed brown sugar
- ☐ 2 large eggs
- ☐ 2 tsp pure vanilla extract
- ☐ 2 1/4 cups all-purpose flour
- ☐ 1 tsp baking soda
- ☐ 1/2 tsp salt
- ☐ 2 tbsp milk
- ☐ 2 cups semi-sweet chocolate chips

Instructions

- 1 In a large bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy, about 3 minutes.
- 2 Add the eggs one at a time, beating well after each, then stir in the vanilla extract.
- 3 In a separate bowl whisk flour, baking soda, and salt; gradually add to the butter mixture, mixing just until incorporated.
- 4 Fold in the milk and chocolate chips gently; the dough will be slightly sticky.
- 5 Cover the dough and chill for 30 minutes. Meanwhile, preheat the oven to 350°F (175°C).
- 6 Scoop rounded tablespoons onto parchment-lined baking sheets, leaving 2 inches between each; bake 10-12 minutes until edges are set but centers still soft.
- 7 Allow cookies to cool on the sheet for 2 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

210 kcal

Calories

2 g

Protein

28 g

Carbs

11 g

Fat

Tips & notes

- If you prefer a thicker cookie, chill the dough for up to 2 hours before baking.
- For extra buttery flavor, melt a tablespoon of butter and brush the tops right after removing from the oven.
- Replace half the chocolate chips with chopped walnuts for added texture.