



Long Livo

Ultra Thick Chocolate Chip Cookies

15 min
Prep time

12
Servings

12 min
Cook time

Easy
Difficulty

27 min
Total time
American
Cuisine

Ingredients

Main Ingredients

- ☐ 1 cup unsalted butter, softened
- ☐ 1 cup brown sugar, packed
- ☐ 1/2 cup granulated sugar
- ☐ 2 large eggs, room temperature
- ☐ 2 tsp vanilla extract

- ☐ 2 1/2 cups all-purpose flour
- ☐ 1 tsp baking soda
- ☐ 1/2 tsp salt
- ☐ 2 cups semi-sweet chocolate chips

Optional Add-Ins

- ☐ 1 cup chopped toasted walnuts
- ☐ 1 tsp espresso powder for depth

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 together flour, baking soda, and salt; gradually add to the butter mixture, mixing until just combined.
- 5 Fold in the chocolate chips (and optional nuts or espresso powder) with a spatula, being careful not to over-mix.
- 6 Scoop out large 3-inch balls of dough onto the prepared sheets, spacing about 2 inches apart.
- 7 Bake for 12-14 minutes, until edges are golden and centers look set but still soft.
- 8 Allow 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

29 g
Carbs

10 g
Fat

Tips & notes

- Chill the dough if you prefer a tighter shape; it helps keep the cookies thick.
- For an extra chew, add a tablespoon of honey to the wet ingredients.
- Do not over-mix after adding flour; this keeps the texture tender.