

Plate Dream

Best Homemade Chocolate Chip Cookies

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 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

Instructions

1. Preheat oven to 350°F (175°C). Line baking sheets with parchment paper.
2. In a large bowl, cream together butter, brown sugar, and granulated sugar until light and fluffy, about 2-3 minutes.
3. Add eggs one at a time, beating well after each, then stir in vanilla.
4. In a separate bowl whisk flour, baking soda, and salt; gradually blend into the butter mixture.
5. Fold in chocolate chips gently, ensuring an even distribution.
6. Scoop rounded tablespoons of dough onto prepared sheets, spacing 2 inches apart.
7. Bake 10-12 minutes, until edges are golden but centers still soft; rotate pan halfway.
8. Allow cookies to cool on the sheet 1 minute, then transfer to a wire rack.

Nutrition per serving

210 kcal	2 g	28 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer extra chewiness, add an extra 2 tbsp brown sugar.
- For a caramel twist, drizzle with melted caramel after cooling.
- Feel free to swap half the chocolate chips for chopped brownies for a fudgy surprise.