

Plate Dream

Cake Batter Chocolate Chip Cookies

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 2 1/4 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 3/4 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar, packed
- [ ] 1/4 cup granulated sugar
- [ ] 1 large egg
- [ ] 2 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 1 cup semi-sweet chocolate chips

Instructions

1. Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. In a bowl whisk together flour, baking powder, and salt; set aside.
3. Cream butter with brown and granulated sugars until light and fluffy, about 2-3 minutes.
4. Add egg, vanilla, and lemon zest; mix until just combined.
5. Gradually stir in the dry ingredients, mixing gently; fold in chocolate chips.
6. Scoop dough onto prepared sheet, spacing 2 inches apart; chill for 30 minutes.
7. Bake 10-12 minutes, until edges are lightly golden. Let cool on sheet 5 minutes, then transfer to a wire rack.

Nutrition per serving

160 kcal	2 g	22 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a deeper flavor, let the dough rest covered in the fridge overnight.
- If you prefer a slightly crisp edge, bake an extra minute.
- Feel free to swap chocolate chips for white chocolate or chopped nuts.