

Plate Dream

Chewy Chocolate Cookie Recipe

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

Ingredients

Cookie Base

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] ½ cup white sugar
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract
- [ ] 2¼ cups all-purpose flour
- [ ] ¾ cup unsweetened cocoa powder
- [ ] 1 tsp baking soda
- [ ] ½ tsp salt

Optional Add-Ins

- [ ] ½ cup chocolate chips
- [ ] ¼ cup chopped pecans

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl, cream the softened butter with brown and white sugars until light and fluffy, about 3 minutes.
3. Add eggs one at a time, mixing well, then stir in the vanilla extract.
4. Sift together flour, cocoa powder, baking soda, and salt; gradually fold into the wet mixture, being careful not to over-mix.
5. If desired, fold in chocolate chips or nuts, then scoop dough onto the prepared sheets, spacing 2 inches apart.
6. Bake for 10-12 minutes, until the edges are set but the centers still look slightly soft; they will continue to firm as they cool.
7. Allow cookies to rest on the sheet for 2 minutes, then transfer to a wire rack to cool completely.

Nutrition per serving

180 kcal	2 g	24 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra chewy texture, try the chewy churro technique of adding a touch of cinnamon sugar to the surface before baking.
- If you prefer a thicker cookie, chill the dough for 30 minutes before shaping.
- A light dusting of sea salt right before the bake enhances the chocolate flavor.