

Plate Dream

Chocolate Chip Cookie Bars

15 min Prep time	**20 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ½ tsp salt

Wet Ingredients

- [ ] ¾ cup unsalted butter, softened
- [ ] ½ cup granulated sugar
- [ ] ¾ cup brown sugar, packed
- [ ] 1 large egg
- [ ] 2 tsp vanilla extract

Add-ins

- [ ] 1½ cups semi-sweet chocolate chips

Instructions

1. Preheat the oven to 350°F (177°C) and line a 9×13-inch pan with parchment.
2. In a bowl, whisk flour, baking soda, and salt; set aside.
3. Cream butter, granulated sugar, and brown sugar until light and fluffy; add the egg and vanilla, mixing well.
4. Gradually stir in the dry mix, then fold in chocolate chips gently.
5. Spread the dough evenly in the prepared pan, smoothing the top; bake for 18-20 minutes until edges turn golden.
6. Allow the bars to cool in the pan for 10 minutes, then lift using parchment and cut into squares.

Nutrition per serving

210 kcal	2 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you love a denser bar, try the brownie cookies approach for extra fudginess.
- For a quick 5-ingredient version, see peanut butter inspiration.
- A sprinkle of sea salt on top before baking adds a subtle contrast.