

Plate Dream

Chocolate Chip Cookies – The Best Recipe

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

Ingredients

Cookie Dough

- [ ] 1 cup (2 sticks) unsalted butter, softened
- [ ] 3/4 cup granulated sugar
- [ ] 3/4 cup packed brown sugar
- [ ] 2 large eggs, room temperature
- [ ] 2 tsp pure vanilla extract
- [ ] 2 1/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 2 cups semi-sweet chocolate chips

Instructions

1. In a large bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy, about 3 minutes.
2. Add the eggs one at a time, beating well after each, then stir in the vanilla extract.
3. In a separate bowl whisk together flour, baking soda, and salt; gradually blend into the butter mixture, mixing just until incorporated.
4. Fold in the chocolate chips gently, ensuring even distribution without over-mixing.
5. Cover the dough and chill for 30 minutes (or up to 24 hours for deeper flavor).
6. Preheat the oven to 350°F (175°C). Scoop rounded tablespoons of dough onto parchment-lined baking sheets, spacing 2 inches apart.
7. Bake for 10-12 minutes, until edges are golden and centers look set. Let cookies rest on the sheet for 1 minute, then transfer to a wire rack to cool completely.

Nutrition per serving

190 kcal	2 g	26 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra chew, add a tablespoon of corn syrup to the dough.
- If you like a crispier edge, bake a minute longer.
- Feel free to substitute dark chocolate chips for a richer bite.