

Plate Dream

Ultra Thick Bakery Style Chocolate Chip Cookies

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

Ingredients

Cookie Dough

- [ ] 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
- [ ] 1 1/2 cups dark chocolate chips
- [ ] Sea salt flakes, for sprinkling

Instructions

1. Preheat oven to 350°F (175°C). Line two baking sheets with parchment paper.
2. In a large bowl, cream together butter, brown sugar, and granulated sugar until light and fluffy, about 3-4 minutes.
3. Add eggs one at a time, then stir in vanilla extract; mix until just combined.
4. In a separate bowl, whisk flour, baking soda, and salt; gradually fold into the wet mixture, being careful not to over-mix.
5. Gently fold in the dark chocolate chips and a pinch of sea salt.
6. Cover the dough and chill for at least 30 minutes (or up to 24 hours).
7. Scoop dough onto the prepared sheets, spacing 2 inches apart; flatten slightly with your hand.
8. Bake 10-12 minutes, until edges are golden and centers look set but still soft.
9. Allow cookies to cool on the sheet for 5 minutes, then transfer to a wire rack.

Nutrition per serving

210 kcal	2 g	28 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra chewiness, increase brown sugar by 2 tbsp.
- If you prefer a crisper cookie, substitute half of the brown sugar with white sugar.
- A light dusting of sea salt right after baking heightens the chocolate flavor.