

Plate Dream

Ultra Thick Bakery Style Chocolate Chip Cookies

20 min Prep time	**15 min** Cook time	**35 min** Total time
12 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
- [ ] 1 tsp lemon zest
- [ ] 3 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 2 cups semi-sweet chocolate chips

Instructions

1. Preheat the oven to 350°F (175°C). Line baking sheets with parchment paper.
2. In a large bowl, cream the softened butter with brown and granulated sugar until light and fluffy, about 3-4 minutes.
3. Add eggs one at a time, mixing well after each, then stir in vanilla extract and lemon zest.
4. In a separate bowl, whisk together flour, baking soda, and salt; gradually incorporate into the wet mixture.
5. Fold in the chocolate chips gently, preserving their pockets.
6. Chill the dough for 30 minutes, then scoop rounded tablespoons onto the prepared sheet, spacing 2 inches apart.
7. Bake for 12-15 minutes, until edges turn golden brown and centers look set but still soft.
8. Allow cookies to cool on the sheet for 5 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

210 kcal	2 g	28 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra chewy centre, slightly underbake the cookies; they firm up as they cool.
- If you prefer a crispier edge, bake an additional minute.
- Try sprinkling flaky sea salt on top before baking for a sweet-salty twist.