

Plate Dream

World's Best Cookies

A timeless, soft-and-chewy cookie recipe that delivers buttery crisp edges and a tender center, perfect for sharing or savoring solo.

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

Ingredients

Main Ingredients

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

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl, cream together the softened butter, brown sugar, and granulated sugar until light and fluffy, about 3-4 minutes.
3. Add the eggs one at a time, beating well after each, then stir in the vanilla extract.
4. In a separate bowl, whisk together flour, baking soda, and salt; gradually fold into the butter mixture just until combined.
5. Fold in the chocolate chips, drop rounded tablespoons onto the prepared sheets, and bake for 10-12 minutes until edges are golden.

Nutrition per serving

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

Tips & notes

- Let the cookies cool on the sheet for 2 minutes before transferring to a rack – they set as they warm.
- For a richer bite, try a splash of brownie fudge mixed with the chips.
- A pinch of sea salt on top right before baking elevates the chocolate flavor.