

Chocolate Chip Cookie Bars - Bakery-Style in One Pan

? Soft & Chewy Chocolate Chip Cookie Bars - Your New Favorite Dessert



OVEN
350°F

TIME
30 min

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INGREDIENTS

2¹/₂ cups (315g) all-purpose flour
1 tsp baking powder
1¹/₂ tsp baking soda
... tsp salt
1 cup (226g) unsalted butter, softened
1 cup (200g) granulated sugar
1 cup (220g) packed brown sugar
2 large eggs
1 tsp vanilla extract
2 cups (340g) chocolate chips (semi-sweet, milk, or dark)

DIRECTIONS

- 1.** Preheat and Prep: Preheat oven to 350°F (175°C). Grease a 9x13-inch baking pan or line it with parchment paper for easy removal.
- 2.** Mix Dry Ingredients: In a medium bowl, whisk together:
- 3.** Flour
- 4.** Baking powder
- 5.** Baking soda
- 6.** Salt: Set aside.
- 7.** Cream the Butter and Sugars: In a large mixing bowl, beat the softened butter, granulated sugar, and brown sugar until light and fluffy-about 2-3 minutes.
- 8.** Add Eggs and Vanilla: Beat in eggs, one at a time, mixing well after each addition. Stir in vanilla extract.
- 9.** Combine Wet and Dry: Gradually add the dry ingredients to the wet, mixing until just combined. Do not overmix-this keeps the bars soft.
- 10.** Add Chocolate Chips: Fold in the chocolate chips, making sure they're evenly distributed throughout the dough.
- 11.** Spread and Bake: Spread the dough into your prepared pan. Use a spatula to smooth the top evenly.
- 12.** Bake for 20-25 minutes, until the top is golden and a toothpick comes out with a few moist crumbs. ? Do not overbake for the softest texture!
- 13.** Cool and Slice: Let the cookie bars cool in the pan for 10 minutes, then transfer to a wire rack. Once completely cool, slice into bars and serve.

