

Chocolate Chip Cookie Twists - Crispy Edges, Chewy Centers, and So Much Fun

Chocolate Chip Cookie Dough Twists ??



OVEN
375°F

TIME
12 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2... cups all-purpose flour

1 tsp baking soda

$\frac{1}{2}$ tsp salt

1 cup unsalted butter, softened

$\frac{3}{4}$ cup granulated sugar

$\frac{3}{4}$ cup packed brown sugar

2 large eggs

2 tsp vanilla extract

1 $\frac{1}{2}$ cups semisweet chocolate chips

Ingredient Notes & Swaps:

Butter: Make sure it's softened to room temperature for smooth mixing.

Sugar Balance: The combo of brown and white sugar gives just the right chewy/crispy balance.

Chocolate Chips: Use chunks, minis, or even white chocolate if you're feeling fancy.

Add-Ins: A pinch of cinnamon, a swirl of peanut butter, or a few chopped nuts can elevate the flavor.

Instructions ???:

1 Mix the Dry Ingredients:

2 Cream the Butter and Sugars:

3 Add Eggs and Vanilla:

4 Combine and Add Chips:

5 Shape the Twists:

6 Bake and Cool:

Pro Tips for Cookie Perfection:

Chill the Dough (Optional): For more defined twists and less spreading, chill the dough for 30 minutes before shaping.

Even Portions: Use a cookie scoop to keep sizes consistent for even baking.

Customize the Shape: Twist into hearts, figure eights, or spirals for seasonal flair!

Serving & Pairing Suggestions:

A glass of cold milk

A scoop of vanilla ice cream

A playful dessert board with Rainbow Sprinkle

Cookies or Easter Cookies

Storage & Make-Ahead Tips:

Room Temp: Store in an airtight container for up to 5 days.

Freezer-Friendly: Freeze shaped (unbaked) twists for up to 2 months. Bake from frozen with an extra minute or two.

Gift-Worthy: Wrap in cellophane with a ribbon for a sweet homemade gift.

More Treats You'll Love:

This Edible Cookie Dough - safe to eat raw and super satisfying

DIRECTIONS

- 1. Mix the Dry Ingredients:** In a medium bowl, whisk together flour, baking soda, and salt. Set aside.
- 2. Cream the Butter and Sugars:** In a large bowl, beat the softened butter with granulated and brown sugars until light and fluffy.
- 3. Add Eggs and Vanilla:** Mix in the eggs, one at a time, followed by vanilla extract.
- 4. Combine and Add Chips:** Gradually add the dry ingredients to the wet mixture until fully combined. Fold in the chocolate chips.
- 5. Shape the Twists:** Divide the dough into equal portions. Roll each into a rope about 1 inch thick, then gently twist into a spiral. Flatten slightly if desired and place on a parchment-lined baking sheet.
- 6. Bake and Cool:** Preheat your oven to 375°F (190°C). Bake the cookie twists for 10-12 minutes, or until the edges are golden brown. Let them cool on the baking sheet for a few minutes before transferring to a wire rack.
- 7. Pro Tips for Cookie Perfection:** Chill the Dough (Optional): For more defined twists and less spreading, chill the dough for 30 minutes before shaping.
- 8. Even : Portions:** Use a cookie scoop to keep sizes consistent for even baking.
- 9. Customize the : Shape:** Twist into hearts, figure eights, or spirals for seasonal flair!
- 10. Serving & Pairing Suggestions:** These twists are fun on their own, but they're also perfect with:

11. A glass of cold milk
12. A scoop of vanilla ice cream
13. A playful dessert board with : Rainbow Sprinkle Cookies or Easter Cookies
14. Or keep it classic and dunk them in a cup of coffee while catching up with friends!
15. Storage & Make-Ahead Tips: Room Temp: Store in an airtight container for up to 5 days.
16. Freezer-: Friendly: Freeze shaped (unbaked) twists for up to 2 months. Bake from frozen with an extra minute or two.
17. Gift-: Worthy: Wrap in cellophane with a ribbon for a sweet homemade gift.
18. More Treats You'll Love: If you're a cookie dough fan, don't miss:
19. This : Edible Cookie Dough - safe to eat raw and super satisfying
20. No-Bake : Peanut Butter Oatmeal Bars - simple, wholesome, and indulgent
21. Chocolate : Chip Cookie Bites - small, soft, and perfectly poppable
22. Final Thoughts: These Chocolate Chip Cookie Dough Twists are the perfect way to shake up your cookie routine. They're fun to make, easy to bake, and always a hit with kids and grown-ups alike. Whether you're baking for a party, a gift, or just your own sweet tooth, this recipe is a creative classic you'll want to bookmark.
23. Baked them? Let me know your twist on the twists in the comments below! And follow for more creative cookie ideas and sweet treats that are as fun as they are delicious. ??

SWAPS & NOTES

& Swaps Butter: Make sure it's softened to room temperature for smooth mixing.

Sugar Balance: The combo of brown and white sugar gives just the right chewy/crispy balance.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/chocolate-chip-cookie-twists-crispy-edges-chewy-centers-and-so-much-fun/>

Chocolate Chips: Use chunks, minis, or even white chocolate if you're feeling fancy.

Add-Ins: A pinch of cinnamon, a swirl of peanut butter, or a few chopped nuts can elevate the flavor.