

Lazy Chocolate Chip Cookies - The Easiest Recipe You'll Ever Bake

Sometimes you want cookies now-not in an hour. That's where



OVEN
350°F

TIME
12 min

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INGREDIENTS

- 1 cup all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup unsalted butter, melted
- ½ cup brown sugar, packed
- ¼ cup white sugar
- 1 teaspoon vanilla extract
- 1 egg
- 1 cup chocolate chips

Directions:

1. Preheat and Prep:
2. Mix Dry Ingredients:

Flour

Baking soda

Salt

3. Mix Wet Ingredients:

Stir together the melted butter, brown sugar, and white sugar until smooth.

Add the vanilla extract and egg, mixing well until fully combined.

4. Combine and Fold:

5. Scoop and Bake:

6. Cool and Enjoy:

Tips for Success:

Use melted butter for rich, chewy centers.

For extra gooeyness, underbake by 1 minute and let

them finish setting on the tray.

Add a pinch of flaky sea salt on top before baking for a gourmet twist.

Swap half the chocolate chips for chopped walnuts or butterscotch chips for variation.

Variations:

Add marshmallows: Toss in a handful of mini marshmallows like in S'mores-style treats.

Festive flair: Stir in colorful candies like in our Rainbow Sprinkle Cookies.

No-bake alternative: Craving cookie dough instead? Try This Edible Cookie Dough.

More Lazy-Day Treats You'll Love:

[These Chocolate Chip Cookie Bites](#)

[Edible Cookie Dough](#)

[Chocolate Chip Cookie Dough Brownie Bombs](#)

[Pumpkin Spice Muffins](#)

DIRECTIONS

- 1.** Preheat and Prep: Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper or a silicone baking mat.
- 2.** Mix Dry Ingredients: In a small bowl, whisk together:
- 3.** Flour
- 4.** Baking soda
- 5.** Salt
- 6.** Set aside.
- 7.** Mix Wet Ingredients: In a separate large bowl:
- 8.** Stir together the melted butter, brown sugar, and white sugar until smooth.
- 9.** Add the vanilla extract and egg, mixing well until fully combined.
- 10.** Combine and Fold: Gradually mix the dry ingredients into the wet ingredients until just combined—don't overmix. Gently fold in the chocolate chips.
- 11.** Scoop and Bake: Drop spoonfuls of dough (about 1.5 tablespoons each) onto the prepared baking sheet, spacing them about 2 inches apart.
- 12.** Bake for 10-12 minutes, or until the edges are lightly golden.
- 13.** Cool and Enjoy: Let the cookies cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely (if you can wait that long!).
- 14.** Tips for Success: Use melted butter for rich, chewy centers.
- 15.** For extra gooeyness, underbake by 1 minute and let them finish setting on the tray.
- 16.** Add a pinch of flaky sea salt on top before baking for a gourmet twist.

17. Swap half the chocolate chips for chopped walnuts or butterscotch chips for variation.
18. Variations: Add marshmallows: Toss in a handful of mini marshmallows like in S'mores-style treats.
19. Festive flair: Stir in colorful candies like in our Rainbow Sprinkle Cookies.
20. No-bake alternative: Craving cookie dough instead? Try This Edible Cookie Dough.
21. More Lazy-Day Treats You'll Love: These Chocolate Chip Cookie Bites
22. Edible : Cookie Dough
23. Chocolate : Chip Cookie Dough Brownie Bombs
24. Pumpkin : Spice Muffins
25. Storage: Room Temp: Store in an airtight container for up to 5 days.

TIPS FOR SUCCESS

Use melted butter for rich, chewy centers.

For extra gooeyness , underbake by 1 minute and let them finish setting on the tray.

Add a pinch of flaky sea salt on top before baking for a gourmet twist.

Swap half the chocolate chips for chopped walnuts or butterscotch chips for variation.

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

Original recipe: <https://chefmaniac.com/lazy-chocolate-chip-cookies-the-easiest-recipe-youll-ever-bake/>