

## The Only Chocolate Chip Cookie Recipe You'll Ever Need

The Ultimate Chocolate Chip Cookie Recipe



**OVEN**  
**350°F**

**TIME**  
**10 mins**

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### INGREDIENTS

- 1 cup unsalted butter, softened
- $\frac{3}{4}$  cup brown sugar
- $\frac{3}{4}$  cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 ... cups all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- 2 cups chocolate chips

How to Make the Best Chocolate Chip Cookies:

1. Preheat the Oven:
2. Cream the Butter and Sugars:
3. Add the Eggs and Vanilla:
4. Mix in the Dry Ingredients:
5. Fold in the Chocolate Chips:
6. Scoop and Bake:
7. Let Cool (Or Eat Them Warm!):

My Pro Tips for Perfect Chocolate Chip Cookies:

Use room temperature butter. This helps create that light, fluffy texture when creaming with sugar.

Don't overmix the dough. Overmixing can lead to tough cookies-mix just until the flour is incorporated.

For extra gooey cookies, underbake slightly. If you love soft, chewy centers, bake for 9 minutes and let the residual heat finish the job.

Chill the dough for thicker cookies. If I want thicker cookies, I chill the dough for 30 minutes before baking-this prevents spreading.

Mix up the chocolate. I sometimes swap half the chocolate chips for chopped chocolate chunks or white chocolate chips for variety.

How to Store & Freeze Cookies:

FAQs (From My Kitchen to Yours):

Why You'll Love This Recipe:

## DIRECTIONS

- 1.** Preheat the Oven: I start by preheating my oven to 350°F (175°C) and lining a baking sheet with parchment paper. This ensures the cookies bake evenly and don't stick to the pan.
- 2.** Cream the Butter and Sugars: In a large mixing bowl, I beat together the softened butter, brown sugar, and granulated sugar until the mixture is light and fluffy. This takes about 2-3 minutes with a hand mixer or stand mixer.
- 3.** Add the Eggs and Vanilla: Next, I add the eggs one at a time, mixing after each addition. Then, I stir in the vanilla extract, which adds a delicious depth of flavor.
- 4.** Mix in the Dry Ingredients: In a separate bowl, I whisk together the flour, baking soda, and salt. I gradually add this to the wet ingredients, mixing just until the dough comes together.
- 5.** Fold in the Chocolate Chips: Once the dough is mixed, I gently fold in two whole cups of chocolate chips. I like to use semi-sweet chocolate chips, but dark or milk chocolate work great, too.
- 6.** Scoop and Bake: Using a cookie scoop or spoon, I drop rounded spoonfuls of dough onto the prepared baking sheet, spacing them about 2 inches apart.
- 7.** I bake the cookies for 9-11 minutes, or until they're golden brown at the edges but still soft in the center.
- 8.** Let Cool (Or Eat Them Warm!): I let the cookies cool on the baking sheet for 5 minutes, then transfer them to a wire rack. But let's be real-warm, freshly baked cookies straight from the oven with a glass of milk?

Pure heaven.

9. My Pro Tips for Perfect Chocolate Chip Cookies: Use room temperature butter. This helps create that light, fluffy texture when creaming with sugar.
10. Don't overmix the dough. Overmixing can lead to tough cookies-mix just until the flour is incorporated.
11. For extra gooey cookies, underbake slightly. If you love soft, chewy centers, bake for 9 minutes and let the residual heat finish the job.
12. Chill the dough for thicker cookies. If I want thicker cookies, I chill the dough for 30 minutes before baking-this prevents spreading.
13. Mix up the chocolate. I sometimes swap half the chocolate chips for chopped chocolate chunks or white chocolate chips for variety.
14. How to Store & Freeze Cookies: Storing at Room Temperature:I keep these cookies in an airtight container at room temperature for up to 5 days.
15. Freezing : Cookie Dough:If I want fresh cookies on demand, I scoop the cookie dough onto a baking sheet and freeze the dough balls for 1 hour. Then, I transfer them to a zip-top freezer bag and store them for up to 3 months.
16. Baking from : Frozen:I bake frozen cookie dough straight from the freezer, adding an extra 1-2 minutes to the bake time.
17. FAQs (From My Kitchen to Yours): Q: Can I use salted butter instead of unsalted?A: Yes! Just reduce the salt in the recipe to ... teaspoon to balance the flavors.
18. Q: Can I use dark chocolate instead of semi-sweet?A: Absolutely! Dark chocolate gives the cookies a rich, slightly bitter edge that pairs beautifully with the sweetness.
19. Q: How do I make these cookies extra chewy?A: Using more brown sugar than white sugar makes the cookies extra soft and chewy. If you prefer crispier cookies, increase the granulated sugar instead.
20. Q: Can I add nuts?A: Definitely! I love adding ½ cup of chopped walnuts or pecans for a little crunch.
21. Why You'll Love This Recipe: These homemade chocolate chip cookies are everything you could ask for-soft, chewy, buttery, and loaded with chocolate. They come together in under 30 minutes, require no chilling, and are always a hit with family and friends.
22. So next time you're craving the perfect cookie, give this recipe a try! Trust me, you won't go back to store-bought cookies again.
23. Baked a batch? Let me know how they turned out! What's your favorite way to enjoy chocolate chip cookies?

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

Original recipe: <https://chefmaniac.com/the-only-chocolate-chip-cookie-recipe-youll-ever-need/>