

Super Soft Chocolate Chip Cookies: Cream Cheese for Ultimate Gooeyness

Super Soft Chocolate Chip Cookies: The Cream Cheese Secret to Irresistible Gooey Goodness!



OVEN
375°F

TIME
2-3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

4 oz (½ cup) cream cheese, softened (full-fat for best results)

½ cup (1 stick) unsalted butter, softened

½ cup granulated sugar

½ cup packed light brown sugar

1 large egg

1 teaspoon pure vanilla extract

1 ½ cups all-purpose flour

1 teaspoon cornstarch

1 teaspoon baking soda

... teaspoon salt

1 cup semi-sweet chocolate chips (or your favorite kind)

Swaps and Notes:

Cream Cheese: Using full-fat cream cheese is highly recommended for the best texture and richness.

Ensure it's truly softened to room temperature to prevent lumps in your dough.

Unsalted Butter: Softened to room temperature is crucial for proper creaming. If using salted butter, omit the ... teaspoon of salt.

Sugars: The combination of granulated and light brown sugar is essential for both sweetness and the perfect soft, chewy texture. Brown sugar adds moisture and a subtle molasses flavor.

Cornstarch: This is another "secret weapon" that contributes to the cookies' incredible softness and helps keep them tender for longer. Do not omit it.

Baking Soda & Salt: Standard leavening and flavor enhancers.

Vanilla Extract: Pure vanilla extract will give the best flavor.

Chocolate Chips: Semi-sweet chocolate chips are classic. You can use milk chocolate, dark chocolate, or even a mix of chocolate chips and chunks for varied texture.

Add-ins (Optional): A handful of chopped nuts (walnuts or pecans) could be folded in with the chocolate chips for extra crunch.

Directions:

Preheat Oven & Prep Pans: Preheat your oven to 375°F (190°C). Line two large baking sheets with parchment paper. This prevents sticking and makes cleanup easy.

Cream Wet Ingredients: In a large mixing bowl (using a stand mixer with a paddle attachment or a handheld electric mixer), cream together the softened cream cheese and softened unsalted butter until smooth and fluffy, about 2-3 minutes. This step is crucial for incorporating air and achieving a tender cookie.

Add Sugars: Add the granulated sugar and packed light brown sugar to the creamed mixture. Beat for another 2-3 minutes until the mixture is light, fluffy, and well combined, scraping down the sides of the bowl as needed.

Beat in Egg & Vanilla: Beat in the large egg until just incorporated. Then, stir in the pure vanilla extract. Continue mixing until well combined, again scraping down the bowl as needed.

Whisk Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, cornstarch, baking soda, and salt. This ensures all the dry ingredients are evenly distributed.

Combine Wet and Dry: Gradually add the whisked dry ingredients to the wet mixture in the large bowl, mixing on low speed (or by hand with a spatula) until just combined. Do not overmix; a few streaks of flour are okay. Overmixing can lead to tough cookies.

Fold in Chocolate Chips: Gently fold in the semi-sweet chocolate chips until they are evenly distributed throughout the cookie dough.

Scoop & Bake: Drop rounded tablespoons (or use a cookie scoop) of cookie dough onto the prepared baking sheets, spacing them about 2 inches apart.

Bake: Bake for 9-12 minutes, or until the edges are lightly golden brown and the centers still look soft and slightly puffed. The cookies will continue to set as they cool. Do not overbake for super soft results!

Cool: Let cookies cool on the baking sheets for 5 minutes before carefully transferring them to a

wire rack to cool completely. This helps them firm up without becoming brittle.

Prep Time: 15 minutes:

Cook Time: 9-12 minutes per batch:

Total Time: Approximately 30-40 minutes (includes baking batches):

Servings: 24-30 cookies:

DIRECTIONS

- 1.** Making these : Super Soft Chocolate Chip Cookies is a straightforward baking process that will fill your kitchen with a heavenly aroma!
- 2.** Preheat : Oven & Prep Pans: Preheat your oven to 375°F (190°C). Line two large baking sheets with parchment paper. This prevents sticking and makes cleanup easy.
- 3.** Cream : Wet Ingredients: In a large mixing bowl (using a stand mixer with a paddle attachment or a handheld electric mixer), cream together the softened cream cheese and softened unsalted butter until smooth and fluffy, about 2-3 minutes. This step is crucial for incorporating air and achieving a tender cookie.
- 4.** Add : Sugars: Add the granulated sugar and packed light brown sugar to the creamed mixture. Beat for another 2-3 minutes until the mixture is light, fluffy, and well combined, scraping down the sides of the bowl as needed.
- 5.** Beat in : Egg & Vanilla: Beat in the large egg until just incorporated. Then, stir in the pure vanilla extract. Continue mixing until well combined, again scraping down the bowl as needed.
- 6.** Whisk : Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, cornstarch, baking soda, and salt. This ensures all the dry ingredients are evenly distributed.
- 7.** Combine : Wet and Dry: Gradually add the whisked dry ingredients to the wet mixture in the large bowl, mixing on low speed (or by hand with a spatula) until just combined. Do not overmix; a few streaks of flour are okay. Overmixing can lead to tough cookies.

8. **Fold in :** Chocolate Chips: Gently fold in the semi-sweet chocolate chips until they are evenly distributed throughout the cookie dough.
9. **Scoop & :** Bake: Drop rounded tablespoons (or use a cookie scoop) of cookie dough onto the prepared baking sheets, spacing them about 2 inches apart.
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11. **Cool:** Let cookies cool on the baking sheets for 5 minutes before carefully transferring them to a wire rack to cool completely. This helps them firm up without becoming brittle.
12. **Tips for Success:** Room Temperature Cream Cheese & Butter: This is the most important tip! If either is cold, your dough will be lumpy and difficult to mix smoothly, affecting the final texture.
13. **Don't :** Overmix: As with almost all baked goods, overmixing once flour is added develops gluten, leading to a tougher, less soft cookie. Mix only until the ingredients are just combined.
14. **Cornstarch is :** Key: Don't skip the cornstarch! It's a secret ingredient for super soft, tender cookies that stay soft.
15. **Don't :** Overbake: For truly soft cookies, pull them from the oven when the edges are just starting to turn golden and the centers still look a little puffy and underbaked. They will continue to cook as they cool.
16. **Use :** Parchment Paper: Prevents sticking and makes cleanup a breeze.
17. **Chill :** Dough (Optional but Recommended): For an even thicker, chewier cookie and less spreading, chill the dough for 30 minutes to an hour after mixing.
18. **Serving Suggestions and Pairings:** These Super Soft Chocolate Chip Cookies are a fantastic standalone treat, perfect for any occasion!
19. **Classic :** Treat: Enjoy with a cold glass of milk, a warm cup of coffee, or your favorite tea.
20. **Dessert :** Platter: A wonderful addition to any dessert spread or party.
21. **Snack:** Perfect for satisfying a sweet craving or packing in lunchboxes.
22. **Homemade :** Gift: Package them beautifully for a thoughtful homemade present.
23. For other incredible chocolate chip creations, you might also enjoy my Air Fryer Chocolate Chip Cookies for a quick bake, or my decadent These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession.
24. **Storage and Leftover Tips:** Store cooled Super Soft Chocolate Chip Cookies in an airtight container at room temperature for up to 5 days. The cream cheese helps them stay wonderfully soft. You can also freeze baked cookies for up to 2 months. Place cooled cookies in a single layer on a baking sheet to freeze solid, then transfer to a freezer-safe bag or container. Thaw at room temperature or warm briefly in the microwave for a fresh-baked feel. You can also freeze unbaked cookie dough balls. Scoop balls onto a parchment-lined

baking sheet and freeze until solid, then transfer to a freezer bag. Bake from frozen, adding a few minutes to the baking time, whenever a craving strikes!

25. More Recipes You Will Love: If you loved the classic comfort and sweetness of these cookies, here are a few more delightful dessert recipes that I think you'll absolutely love:

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

Original recipe: <https://chefmaniac.com/super-soft-chocolate-chip-cookies-cream-cheese-for-ultimate-gooeyness/>