

The Ultimate Two-in-One Chocolate Chip Cookie Recipe

Double Delight Chocolate Chip Cookies: A Two-in-One Treat You'll Dream About



OVEN
350°F

TIME
30 min

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INGREDIENTS

- ? Chocolate Chip Cookie Dough:
 - 1 1/3 sticks unsalted butter, room temperature
 - 3/4 cup + 2 tbsp dark brown sugar
 - 1/2 cup granulated white sugar
 - 1 large egg, room temperature
 - 1 tsp pure vanilla extract
 - 1 cup bread flour
 - 1 cup + 2 tbsp cake flour
 - 3/4 tsp baking soda
 - 3/4 tsp baking powder
 - 3/4 tsp sea salt
 - 1/2 cup chocolate chips (Ghirardelli preferred)
- ? Chocolate-Chocolate Chip Dough:
 - 1 stick unsalted butter, room temperature
 - 3/4 cup white sugar
 - 1-2 tbsp heavy cream (or milk)
 - 1 cup all-purpose flour
 - 1/3 cup cocoa powder (Ghirardelli preferred)
 - 1/2 tsp baking soda
 - 1/8 tsp salt
 - 1/2 cup chocolate chips

DIRECTIONS

1. Step 1: Make the Chocolate Chip Cookie Dough: In a medium bowl, sift together both flours, baking powder, baking soda, and salt.
2. Cream butter and both sugars with a paddle attachment until fluffy.
3. Mix in the egg and vanilla.
4. Gradually add the dry ingredients, then stir in chocolate chips.
5. Set aside.
6. Step 2: Make the Chocolate-Chocolate Chip Dough: Sift flour, cocoa, baking soda, and salt together.
7. In a separate bowl, cream butter and sugar until fluffy.
8. Add the egg, vanilla, and cream. Mix well.
9. Slowly mix in dry ingredients and fold in chocolate chips.
10. Step 3: Assemble the Cookies: Scoop a heaping 1/3 cup of one dough and flatten into a disc.
11. Place slightly less than 1/3 cup of the second dough in the center.
12. Wrap the first dough around the second and seal the edges.
13. Gently flatten, place on a parchment-lined sheet, and press in extra chocolate chips on top.
14. Freeze for 30 minutes.
15. Step 4: Bake: Preheat oven to 350°F (175°C).
16. Bake for 17-20 minutes until golden and set at the edges.
17. Cool for 5 minutes before transferring to a wire rack.

SWAPS & NOTES

Flour Tip: Bread and cake flours give the cookie structure and tenderness.

You can sub with all-purpose flour, but the texture will be slightly different.

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

Original recipe: <https://chefmaniac.com/the-ultimate-two-in-one-chocolate-chip-cookie-recipe/>

Cream Substitute: Whole milk can be used in place of heavy cream in a pinch.

Try folding in chopped walnuts or even chunks of white chocolate for visual contrast.