

Galactic Chocolate Chip Cookies - A Cosmic Treat That's Out of This World!

Galactic Chocolate Chip Cookies: Out of This World Treats!



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 cup unsalted butter, softened
- 1 cup brown sugar
- 1/2 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 3 cups chocolate chip cookie mix (store-bought or homemade)
- 1 cup chocolate chips
- 1/2 cup colorful sprinkles (for a cosmic touch)

How to Make Galactic Chocolate Chip Cookies:

1. Preheat the Oven:

Set your oven to 350°F (175°C) and line a baking sheet with parchment paper.

2. Cream the Butter & Sugars:

In a large mixing bowl, beat the softened butter with the brown sugar and granulated sugar until the mixture is light and creamy.

3. Add the Eggs & Vanilla:

Mix in the eggs one at a time, followed by the vanilla extract.

Stir until everything is well combined and smooth.

4. Combine with the Cookie Mix:

Gradually add the cookie mix to the wet ingredients. Stir gently until just combined-don't overmix!

5. Fold in the Chocolate Chips & Sprinkles:

Carefully mix in the chocolate chips and colorful sprinkles for a galaxy-inspired look.

Try using star-shaped sprinkles or edible glitter to make them extra cosmic!

6. Scoop the Dough:

Use a cookie scoop or spoon to drop dough balls onto the prepared baking sheet, leaving about 2 inches of space between each cookie.

7. Bake Until Golden:

Place the cookies in the oven and bake for 10-12 minutes, or until the edges are slightly golden but the centers still look soft.

8. Cool & Enjoy!:

Let the cookies cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

Enjoy warm for gooey chocolate perfection, or store in an airtight container for later!

Pro Tips for the Best Galactic Cookies:

Fun Variations to Try:

What to Serve with Galactic Chocolate Chip Cookies:

A tall glass of milk - Classic and comforting!

Hot cocoa or coffee - A warm and cozy combo.

Vanilla ice cream - Turn them into ice cream sandwiches for an out-of-this-world dessert.

Fruit platter - Strawberries or blueberries add a fresh contrast.

DIRECTIONS

1. **Preheat the Oven:** Set your oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. **Cream the Butter & Sugars:** In a large mixing bowl, beat the softened butter with the brown sugar and granulated sugar until the mixture is light and creamy.
3. **Add the Eggs & Vanilla:** Mix in the eggs one at a time, followed by the vanilla extract.
4. **Stir until everything is well combined and smooth.**
5. **Combine with the Cookie Mix:** Gradually add the cookie mix to the wet ingredients. Stir gently until just combined-don't overmix!
6. **Fold in the Chocolate Chips & Sprinkles:** Carefully mix in the chocolate chips and colorful sprinkles for a galaxy-inspired look.
7. **Try using star-shaped sprinkles or edible glitter to make them extra cosmic!**
8. **Scoop the Dough:** Use a cookie scoop or spoon to drop dough balls onto the prepared baking sheet, leaving about 2 inches of space between each cookie.
9. **Bake Until Golden:** Place the cookies in the oven and bake for 10-12 minutes, or until the edges are slightly golden but the centers still look soft.
10. **Cool & Enjoy!:** Let the cookies cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.
11. **Enjoy warm for gooey chocolate perfection, or store in an airtight container for later!**
12. **Pro Tips for the Best Galactic Cookies:** ? Use Chilled Dough - If you have time, chill the dough for 30 minutes before baking for even chewier cookies.?

Don't Overbake - The cookies will continue to set as they cool, so take them out while they're still soft in the center. ? Make Them Extra Sparkly - Add edible glitter or shimmer dust for a dazzling, space-themed effect. ? Mix Up the Sprinkles - Try blue, purple, and silver sprinkles to create a nebula-like effect. ? For Extra Chocolatey Goodness - Add white chocolate chips or chunks of dark chocolate!

13. Fun Variations to Try: ? Galaxy Swirl Cookies - Use gel food coloring (blue, purple, and black) to swirl through the dough for a nebula-inspired effect. ? Dark Matter Double Chocolate - Swap out half of the cookie mix for cocoa powder and use dark chocolate chunks. ? Meteorite Crunch - Mix in crushed Oreo cookies or toffee bits for extra texture. ? Supernova S'mores - Add mini marshmallows and graham cracker pieces for a gooey, space-inspired twist.
14. What to Serve with Galactic Chocolate Chip Cookies: These cookies are delicious on their own, but here are some fun pairing ideas:
15. A tall glass of milk - Classic and comforting!
16. Hot cocoa or coffee - A warm and cozy combo.
17. Vanilla ice cream - Turn them into ice cream sandwiches for an out-of-this-world dessert.
18. Fruit platter - Strawberries or blueberries add a fresh contrast.
19. FAQs About Galactic Chocolate Chip Cookies: Q: Can I use homemade cookie dough instead of a mix?A: Yes! Just use your favorite homemade chocolate chip cookie dough recipe and follow the same steps.
20. Q: How do I store these cookies?A: Store in an airtight container at room temperature for up to 5 days or in the freezer for up to 2 months.
21. Q: Can I make the dough ahead of time?A: Absolutely! Refrigerate the dough for up to 48 hours or freeze pre-scooped dough balls for quick baking later.
22. Q: How do I make these cookies extra chewy?A: Use more brown sugar than white sugar and chill the dough before baking for extra chewiness.
23. A Cookie Recipe That's Truly Out of This World!: These Galactic Chocolate Chip Cookies are fun, colorful, and packed with chocolatey goodness, making them perfect for parties, bake sales, or just because you want a cool cosmic treat. Whether you're making them with kids, for a space-themed event, or just to satisfy a cookie craving, they're guaranteed to be a stellar success!
24. Try them out and let me know-what's your favorite way to make cosmic cookies? Do you love adding extra sprinkles, edible glitter, or unique flavors? Drop a comment and share your baking creations! ???

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

Original recipe: <https://chefmaniac.com/galactic-chocolate-chip-cookies-a-cosmic-treat-thats-out-of-this-world/>