

Lazy Chocolate Chip Cookie Bars: The Easiest Chewy Cookie Ever

Lazy Chocolate Chip Cookie Bars: The Easiest Way to Bake a Classic



OVEN
350°F

TIME
25 min

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INGREDIENTS

2 1/4 cups all-purpose flour
1/2 tsp baking soda
1/2 tsp salt
3/4 cup unsalted butter, melted
1 cup packed brown sugar
1/2 cup granulated sugar
1 large egg + 1 egg yolk
2 tsp vanilla extract
1 1/2 cups chocolate chips (semi-sweet or milk chocolate)

DIRECTIONS

- 1. Preheat : Oven and Prep Pan:** Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking pan or line it with parchment paper, leaving a slight overhang on the sides for easy removal later.
- 2. Combine : Dry Ingredients:** In a medium bowl, whisk together the all-purpose flour, baking soda, and salt. Set the bowl aside.
- 3. Mix : Wet Ingredients:** In a separate, large bowl, mix the melted butter with the brown sugar and granulated sugar until they are well combined.
- 4. Add : Eggs and Vanilla:** Beat in the large egg, the extra egg yolk, and the vanilla extract until the mixture is smooth and glossy.
- 5. Combine and : Fold:** Gradually add the dry ingredients to the wet mixture, mixing with a spatula or wooden spoon just until everything is combined. Be careful not to overmix. Fold in the chocolate chips.
- 6. Spread and : Bake:** Spread the dough evenly into the prepared baking pan. Place the pan in the preheated oven and bake for 20-25 minutes, or until the edges are golden brown and a toothpick inserted into the center comes out with a few moist crumbs.
- 7. Cool:** Remove the pan from the oven and let the bars cool completely before cutting them. This is a crucial step to ensure they set properly and don't fall apart when you slice them.

SWAPS & NOTES

Butter : Using melted butter is key to the chewy texture of

these bars.

It adds a wonderful richness that you just can't get from softened butter.

Just make sure it's not too hot when you add the sugars to avoid

cooking them.

Sugars : The combination of brown sugar and granulated sugar is what gives these bars their perfect balance of chewiness and crispiness.

TIPS FOR SUCCESS

Don't Overmix : Overmixing the dough can develop the gluten in the flour, resulting in a tough, dense bar.

Mix just until the dry ingredients are incorporated.

Cool Completely : This is the most important tip!

It may be tempting to cut into them while they're warm, but the bars need to set.

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

Original recipe: <https://chefmaniac.com/lazy-chocolate-chip-cookie-bars-the-easiest-chewy-cookie-ever/>