

Bake a Batch of Joy: Simple Chocolate Chip Pan Chewies

My Favorite Goopy Chocolate Chip Pan Chewies



OVEN
350°F

TIME
25-30 min

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INGREDIENTS

- 1 cup (2 sticks) unsalted butter, melted
- 2 cups light brown sugar, packed
- 4 large eggs, at room temperature
- 1 tablespoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups semi-sweet chocolate chips (or a mix of your favorite kinds)

DIRECTIONS

- 1. Preheat & : Prep:** Preheat your oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan, or line it with parchment paper for easy removal and cleanup.
- 2. Combine : Wet Ingredients:** In a large bowl, whisk together the melted butter and packed brown sugar until smooth. Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.
- 3. Mix : Dry Ingredients:** In a separate medium bowl, whisk together the flour, baking soda, and salt.
- 4. Combine : All:** Gradually add the dry ingredients to the wet ingredients, mixing just until a few flour streaks remain. Do not overmix. The batter will be thick.
- 5. Fold in : Chocolate:** Gently fold in the chocolate chips.
- 6. Bake:** Pour the batter into your prepared pan and spread it into an even layer. Bake for 25-30 minutes, or until the edges are set and lightly golden brown, but the center still looks slightly undercooked and goopy. A toothpick inserted into the center should come out with moist crumbs, not wet batter.
- 7. Cool:** Let the chewies cool completely in the pan on a wire rack before cutting. This is the hardest part, but it's crucial for them to set properly and have that perfect chewy texture. If you try to cut them warm, they will fall apart.

SWAPS & NOTES

Butter: You can use salted butter, but be sure to reduce the added salt to 1/2 teaspoon.

Sugar: Dark brown sugar will give you a deeper, more molasses-like flavor.

Granulated sugar can be used in a pinch, but the light brown sugar is key for that signature chewy texture.

Chocolate Chips: Don't be afraid to get creative!

TIPS FOR SUCCESS

Don't Overbake: This is the most important tip.

The key to that perfect gooey center is to pull the pan out when it looks slightly underdone.

The chewies will continue to cook and set as they cool.

Room Temperature Eggs: Using room temperature eggs helps them incorporate better into the batter, leading to a smoother texture.

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

Original recipe: <https://chefmaniac.com/bake-a-batch-of-joy-simple-chocolate-chip-pan-chewies/>