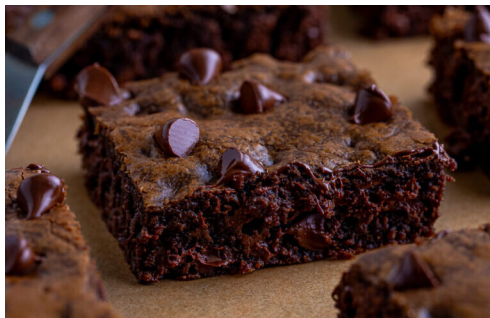


Soft Double Chocolate Cookie Bars: My Favorite Easy Dessert

Soft Double Chocolate Cookie Bars



OVEN
350°F

TIME
2-3 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/3 cup unsweetened cocoa powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup semi-sweet chocolate chips

Swaps and Notes:

Butter: Make sure your butter is softened to room temperature. This is crucial for creaming it with the sugars properly.

Sugars: The combination of granulated and brown sugar gives these bars their perfect soft and chewy texture.

Cocoa Powder: Use a high-quality unsweetened cocoa powder for the best chocolate flavor.

Chocolate Chips: Semi-sweet chocolate chips are my preference here, but you can also use milk chocolate, dark chocolate, or a mix of all three. You can also add some nuts or a swirl of peanut butter.

Step-by-Step Instructions:

Preheat and Prep: Preheat your oven to 350°F (175°C). Grease and flour an 8x8-inch baking pan.

Cream the Butter and Sugars: In a large bowl, using a hand mixer or a stand mixer with a paddle attachment, beat the softened butter, granulated sugar, and brown sugar until they are light and fluffy, about 2-3 minutes.

Add the Wet Ingredients: Beat in the egg and vanilla extract until well combined.

Mix the Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, unsweetened cocoa powder, baking soda, and salt.

Combine the Batter: Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Do not overmix!

Add the Chocolate Chips: Gently fold in 3/4 cup of the semi-sweet chocolate chips.

Bake: Pour the batter into your prepared baking pan and spread it into an even layer. Sprinkle the remaining 1/4 cup of chocolate chips over the top. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs.

Cool: Let the bars cool in the pan for at least 20-30 minutes before slicing and serving. Cooling is crucial for the bars to set and have a fudgy texture.

Tips for Success:

Don't Overbake: This is the most important tip for a soft, fudgy cookie bar. Pull them out of the oven as soon as a toothpick comes out with a few moist crumbs.

Use Room Temperature Ingredients: Using softened butter and an egg at room temperature helps them mix together more evenly.

Don't Overmix: Overmixing the batter will develop the gluten and result in a tough, cake-like bar.

Cool Before Slicing: The bars will be very soft and gooey when they first come out of the oven. Let them cool completely to set up properly before slicing.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 250 kcal

Carbohydrates: 30g

Protein: 3g

Fat: 12g

DIRECTIONS

1. **Preheat and : Prep:** Preheat your oven to 350°F (175°C). Grease and flour an 8x8-inch baking pan.
2. **Cream the : Butter and Sugars:** In a large bowl, using a hand mixer or a stand mixer with a paddle attachment, beat the softened butter, granulated sugar, and brown sugar until they are light and fluffy, about 2-3 minutes.
3. **Add the : Wet Ingredients:** Beat in the egg and vanilla extract until well combined.
4. **Mix the : Dry Ingredients:** In a separate medium bowl, whisk together the all-purpose flour, unsweetened cocoa powder, baking soda, and salt.
5. **Combine the : Batter:** Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Do not overmix!
6. **Add the : Chocolate Chips:** Gently fold in 3/4 cup of the semi-sweet chocolate chips.
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12. Cool : Before Slicing: The bars will be very soft and gooey when they first come out of the oven. Let them cool completely to set up properly before slicing.
13. Serving Suggestions and Pairings: These Soft Double Chocolate Cookie Bars are perfect on their own, but they're also delicious with a scoop of vanilla ice cream, a drizzle of caramel sauce, or a sprinkle of flaky sea salt. They're a fantastic addition to a dessert spread, alongside other classic treats like the best peanut butter brownies I've ever made or a platter of chocolate chip cookie dough brownie bombs.
14. Nutritional Information (per serving, approximate):
Calories: 250 kcal
15. Carbohydrates: 30g
16. Protein: 3g
17. Fat: 12g
18. Saturated : Fat: 7g
19. Cholesterol: 40mg
20. Sodium: 100mg
21. Fiber: 2g
22. Sugar: 20g
23. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
24. Storage and Leftover Tips: Store these cookie bars in an airtight container at room temperature for up to 4 days. For longer storage, you can freeze them for up to 3 months. Thaw them at room temperature for about 30 minutes before serving.
25. More Recipes You'll Love: If you enjoy baking and creating delicious treats from scratch, you might also like these other recipes:

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/soft-double-chocolate-cookie-bars-my-favorite-easy-dessert/>