

## The Best Chocolate Chip Cookies - Soft, Chewy & Irresistible!

Irresistible Chocolate Chip Cookies - A Classic Favorite!



**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

- 1 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 3/4 cup brown sugar, packed
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups chocolate chips

How to Make the Best Chocolate Chip Cookies:

1. Preheat the Oven:

Set your oven to 350°F (175°C).

Line a baking sheet with parchment paper or use a non-stick baking mat.

2. Cream the Butter & Sugars:

In a large mixing bowl, beat together softened butter, granulated sugar, and brown sugar until the mixture is light and fluffy (about 2-3 minutes).

3. Add the Eggs & Vanilla:

Beat in the eggs, one at a time, until fully incorporated.

Mix in the vanilla extract for that classic cookie flavor.

4. Mix the Dry Ingredients:

In a separate bowl, whisk together: Flour?  
Baking soda? Salt

5. Combine Wet & Dry Ingredients:

Gradually add the dry ingredients to the wet mixture, stirring until just combined.

Be careful not to overmix-this keeps the cookies soft and tender.

6. Fold in the Chocolate Chips:

Stir in the chocolate chips, making sure they are evenly distributed throughout the dough.

7. Scoop the Dough:

Use a cookie scoop or spoon to drop rounded tablespoon-sized dough balls onto the prepared baking sheet.

Leave about 2 inches of space between each cookie to allow for spreading.

8. Bake Until Golden:

Place the baking sheet in the oven and bake for 9-11 minutes, or until the edges are golden brown and the centers still look slightly soft.

9. 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 the ultimate melty chocolate experience!

Pro Tips for the Best Chocolate Chip Cookies:

Fun Variations to Try:

## DIRECTIONS

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2. Line a baking sheet with parchment paper or use a non-stick baking mat.
3. Cream the Butter & Sugars: In a large mixing bowl, beat together softened butter, granulated sugar, and brown sugar until the mixture is light and fluffy (about 2-3 minutes).
4. Add the Eggs & Vanilla: Beat in the eggs, one at a time, until fully incorporated.
5. Mix in the vanilla extract for that classic cookie flavor.
6. Mix the Dry Ingredients: In a separate bowl, whisk together: Flour? Baking soda? Salt
7. Combine Wet & Dry Ingredients: Gradually add the dry ingredients to the wet mixture, stirring until just combined.
8. Be careful not to overmix-this keeps the cookies soft and tender.
9. Fold in the Chocolate Chips: Stir in the chocolate chips, making sure they are evenly distributed throughout the dough.
10. Scoop the Dough: Use a cookie scoop or spoon to drop rounded tablespoon-sized dough balls onto the prepared baking sheet.
11. Leave about 2 inches of space between each cookie to allow for spreading.
12. Bake Until Golden: Place the baking sheet in the oven and bake for 9-11 minutes, or until the edges are golden brown and the centers still look slightly soft.
13. Cool & Enjoy!: Let the cookies cool on the baking sheet for 5 minutes, then transfer to a wire rack to

cool completely.

14. Enjoy warm for the ultimate melty chocolate experience!
15. Pro Tips for the Best Chocolate Chip Cookies: ? Use Room Temperature Butter - This helps cream the butter and sugar properly for a light, fluffy dough.? Don't Overmix the Dough - Overmixing can lead to tough cookies-just mix until everything is combined.? For Extra Goopy Cookies - Slightly underbake them and let them finish setting on the baking sheet.? Chill the Dough for Thicker Cookies - Refrigerate the dough for 30 minutes before baking for extra thick, chewy cookies.? For Bakery-Style Cookies - Press a few extra chocolate chips on top right before baking for that picture-perfect look.
16. Fun Variations to Try: ? Double Chocolate Chip Cookies - Add 1/4 cup cocoa powder to the dough for a chocolate base.? Peanut Butter Chocolate Chip Cookies - Swirl in 1/2 cup peanut butter for a nutty twist.? Chocolate Chip Walnut Cookies - Fold in chopped walnuts for extra crunch.? Holiday Chocolate Chip Cookies - Mix in crushed peppermint for a festive touch.
17. What to Serve with Chocolate Chip Cookies: Pair these warm, melty cookies with:
18. ? A Cold Glass of Milk - A timeless classic!? Hot Coffee or Espresso - The rich flavors complement the sweet cookies.? Vanilla Ice Cream - Turn them into cookie ice cream sandwiches!? Drizzled Chocolate or Caramel - For an extra decadent treat.
19. FAQs About Chocolate Chip Cookies: Q: Can I make the dough ahead of time?A: Yes! Refrigerate the dough for up to 48 hours or freeze it for up to 3 months.
20. Q: How do I store these cookies?A: Keep them in an airtight container at room temperature for up to 5 days or freeze for up to 3 months.
21. Q: Can I use salted butter instead of unsalted?A: Yes! Just reduce the added salt to 1/4 teaspoon.
22. Q: How do I make crispy cookies instead of chewy?A: Use more granulated sugar than brown sugar and bake for 12-14 minutes.
23. The Perfect Homemade Chocolate Chip Cookies!: These Irresistible Chocolate Chip Cookies are crispy on the edges, soft in the center, and bursting with chocolatey goodness. Whether you bake them for a family treat, a holiday gathering, or just to satisfy your sweet tooth, they're guaranteed to be a hit.
24. Try them out and let me know-what's your favorite way to enjoy chocolate chip cookies? Drop a comment and share your baking tips! ???

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

Original recipe: <https://chefmaniac.com/the-best-chocolate-chip-cookies-soft-chewy-irresistible/>