

## Lazy Chocolate Chip Cookie Bars: The Easiest 4-Ingredient Dessert Ever

Lazy Chocolate Chip Cookie Bars



**OVEN**  
**350°F**

**TIME**  
**20 min**

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**Recipe Card**

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### INGREDIENTS

- 1 stick (1/2 cup) of Butter: Melted and slightly cooled.
- 2 Large Eggs: Preferably at room temperature for better emulsion.
- 1 box (15.25 oz) Yellow Cake Mix: This provides the flour, sugar, and leavening agents all in one.
- 1 bag (12 oz) Semi-Sweet Chocolate Chips: The star of the show!

### DIRECTIONS

1. **Prep : Your Space:** Preheat your oven to 350°F. Grease a 9x13-inch baking pan with non-stick spray or line it with parchment paper for easy removal.
2. **Melt the : Butter:** Place your stick of butter in a large, microwave-safe bowl. Heat until completely melted.
3. **Combine : Wet Ingredients:** Whisk the two eggs into the melted butter until the mixture is smooth and well-combined.
4. **Add the : Mix:** Stir in the dry yellow cake mix. Use a sturdy spatula or wooden spoon, as the dough will become quite thick and tacky.
5. **Fold in the : Chips:** Fold in the entire bag of semi-sweet chocolate chips. Ensure they are evenly distributed throughout the dough.
6. **Press into : Pan:** Transfer the dough to your prepared pan. Since the dough is thick, you may need to use a piece of greased plastic wrap or damp fingers to press it evenly into the corners.
7. **Bake: \*** For a 9x13 pan, bake for 20 minutes. For a smaller pan (like an 8x8), bake for 25-28 minutes to ensure the center sets.
8. **Cool:** Let the bars cool completely in the pan before slicing. This allows the center to firm up into that perfect chewy texture.

### SWAPS & NOTES

The Cake Mix: While yellow cake mix gives the most "traditional" cookie flavor, you can swap it for White or

Butter Pecan mix for a different profile.

The Chocolate: If semi-sweet is too dark for you, milk chocolate works beautifully.

For a richer vibe, try dark chocolate chunks or even white chocolate chips.

Healthier Twist: If you are looking for a fruity alternative, you might also enjoy my recipe for Chocolate Chip Banana Bread.

### TIPS FOR SUCCESS

**Don't Overbake:** These bars are best when they are slightly "underdone" in the center.

They will continue to set as they cool.

If the edges are golden brown, they are ready!

**Parchment Paper is King:** If you want perfectly square cuts, line the pan with parchment paper, leaving an overhang.

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

Original recipe: <https://chefmaniac.com/lazy-chocolate-chip-cookie-bars-the-easiest-4-ingredient-dessert-ever/>