

The Best Chocolate Chip Cookie Recipe Ever: Soft, Chewy, and Bakery-Worthy

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OVEN
375°F

TIME
15 min

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INGREDIENTS

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

DIRECTIONS

1. Preheat your oven to 375°F. Line two baking sheets with parchment paper or silicone baking mats.
2. In a large mixing bowl, beat the softened butter, granulated sugar, and brown sugar together until light and fluffy, about 2 to 3 minutes.
3. Beat in the eggs one at a time, mixing well after each addition. Add the vanilla extract and mix until combined.
4. In a separate bowl, whisk together the flour, baking soda, baking powder, and salt.
5. Gradually add the dry ingredients to the wet mixture, mixing just until combined. Be careful not to overmix.
6. Fold in the chocolate chips with a spatula or wooden spoon until evenly distributed.
7. Scoop 2-tablespoon portions of dough onto the prepared baking sheets, spacing them about 2 inches apart.
8. Bake for 8 to 10 minutes, or until the edges are golden brown and the centers are just set.
9. Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.
10. The result is a batch of cookies with crisp edges, soft centers, and gooey chocolate throughout.

SWAPS & NOTES

This cookie recipe is wonderfully straightforward, but a few simple notes can help you get the exact texture you want.

Butter: Make sure the butter is softened, not melted.

Softened butter creams properly with the sugars and gives the cookies better structure.

Brown sugar: Light brown sugar keeps the flavor classic, but dark

brown sugar can be used for a deeper, more caramel-like taste.

TIPS FOR SUCCESS

This is one of the most important parts of getting that soft, bakery-style center.

The cookies should look slightly underdone in the middle when you pull them from the oven.

Use room-temperature ingredients for smoother mixing and better texture.

Softened butter and eggs that are not refrigerator-cold will combine more evenly into the dough.

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

Original recipe: <https://chefmaniac.com/the-best-chocolate-chip-cookie-recipe-ever-soft-chewy-and-bakery-worthy/>