

The Perfect Chocolate Chip Cookie Recipe (With a Secret Twist)

2 1/4 cups all-purpose flour



OVEN
350°F

TIME
15 min

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INGREDIENTS

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

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 350°F (175°C). This ensures that your cookies bake evenly.
- 2.** Mix : Dry Ingredients: In a medium bowl, whisk together the flour and baking soda. Set aside.
- 3.** Cream : Butter and Sugars: In a large mixing bowl, cream the softened butter, granulated sugar, brown sugar, and salt until light and fluffy. This usually takes about 2-3 minutes.
- 4.** Add : Eggs and Vanilla: Beat in the eggs one at a time, followed by the vanilla extract. Make sure everything is well combined.
- 5.** Combine : Wet and Dry Ingredients: Gradually add the dry ingredients to the wet mixture, mixing until just combined. Be careful not to overmix!
- 6.** Fold in : Chocolate Chips: Gently fold in the chocolate chips, ensuring they are evenly distributed throughout the dough.
- 7.** Chill the : Dough: Cover the bowl with plastic wrap and refrigerate for at least one hour. If you have time, chilling overnight is even better.
- 8.** Shape and : Bake: Scoop tablespoon-sized portions of dough onto a baking sheet lined with parchment paper, spacing them about 2 inches apart. Bake for 10-12 minutes or until the edges are golden brown.
- 9.** Cool and : Enjoy: Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely. Enjoy them warm for the best experience!

TIPS FOR SUCCESS

Experiment with Mix-Ins: Feel free to add nuts, dried fruit, or even a sprinkle of sea salt on top before baking for an extra flavor boost.

Use Parchment Paper: Lining your baking sheet with parchment paper prevents sticking and makes cleanup a breeze.

Don't Skip Chilling: This step is crucial for achieving the perfect texture.

If you're short on time, even 30 minutes in the fridge can help.

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

Original recipe: <https://chefmaniac.com/the-perfect-chocolate-chip-cookie-recipe-with-a-secret-twist/>