

## Golden, Crispy Edges and a Melted Chocolate Center-Why This Giant Cookie Is the Ultimate Crowd-Pleaser

creates the ideal cookie texture



**OVEN**  
**350°F**

**TIME**  
**15 mins**

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### INGREDIENTS

135g semi-salted butter, softened  
100g whole (raw) sugar or light brown sugar  
1 tsp vanilla extract  
1 large egg  
270g all-purpose flour  
5g (about 1 tsp) baking soda  
180g chocolate chips  
1 good pinch of fleur de sel (or flaky sea salt)  
3 tbsp chocolate spread (like Nutella or any creamy cocoa spread)

### DIRECTIONS

- 1.** Preheat and Prep the Pan: I preheat my oven to 180°C (350°F) and line a round or square baking pan with parchment paper. A springform pan works beautifully for easy removal later.
- 2.** Make the Cookie Dough Base: In a large bowl, I cream together the softened butter and sugar until light and smooth-this takes about 2 minutes with a hand mixer.
- 3.** Then I mix in the vanilla extract and egg, blending until everything is well combined.
- 4.** In a separate bowl, I sift together the flour and baking soda, then gradually add the dry mix to the wet, stirring until a soft dough forms.
- 5.** Add the Chocolate Chips and Salt: I fold in the chocolate chips and sprinkle in the fleur de sel, giving the dough that signature sweet-and-salty balance that makes every bite addictive.
- 6.** Assemble the Layers: I divide the dough in half. With the first half, I press it evenly into the bottom of the prepared pan, smoothing it all the way to the edges.
- 7.** Then I gently spread the chocolate spread over this bottom layer-leaving a small margin around the edge so the filling doesn't leak out.
- 8.** Finally, I top it with the second half of the dough, pressing gently to seal the edges and encase that gooey center.
- 9.** Bake to Perfection: I bake the cookie for 20 to 25 minutes, keeping an eye on the top-it should be golden brown, but slightly soft when gently pressed in the

center. That's the secret to the gooey interior.

10. I let it cool in the pan for 10 minutes, then lift it out (thanks, parchment paper!) and either slice warm or let it cool more for cleaner cuts.

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

Original recipe: <https://chefmaniac.com/golden-crispy-edges-and-a-melted-chocolate-center-why-this-giant-cookie-is-the-ultimate-crowd-pleaser/>