

Foodnity Recipes

Bakery Style Chocolate Chip Cookies Recipe

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup granulated white sugar
- [ ] 3/4 cup packed brown sugar
- [ ] 2 large eggs, room temperature
- [ ] 2 tsp vanilla extract
- [ ] 2 1/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt

The Chocolate

- [ ] 2 cups semi-sweet chocolate chips
- [ ] 1/2 cup chopped chocolate chunks (optional for extra goo)

Instructions

1. Preheat your oven to 350°F (175°C). Line your baking sheets with parchment paper or a silicone mat so nothing sticks.
2. In a large bowl, cream together the softened butter, white sugar, and brown sugar. Beat them until the mixture is light and fluffy—about 2 to 3 minutes.
3. Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract until smooth.
4. In a separate bowl, whisk together the flour, baking soda, and salt. Gradually add the dry ingredients to the wet mixture, stirring gently with a spatula just until the white streaks of flour disappear.
5. Fold in the chocolate chips and chunks. Don't overwork the dough, or the cookies will become tough.
6. Scoop about 2 tablespoons of dough for each cookie and place them on the baking sheet, leaving a bit of space between them.
7. Bake for 10-12 minutes. The edges should be golden brown, but the centers should still look slightly soft and underbaked.
8. Let them cool on the pan for 5 minutes before transferring them to a wire rack to cool completely.

Nutrition per serving

210 kcal	3 g	24 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- For the best results, chill the scooped dough balls in the fridge for 2 hours before baking.
- If you love a variety of textures, try these two-chip cookies for an extra chocolatey kick.
- Don't overmeasure your flour; spoon it into the cup and level it off with a knife.