

Foodnity Recipes

Levain-Inspired Two-Chip Chocolate Chip Cookies

20 min Prep time	**15 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 1 cup (2 sticks) unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs, room temperature
- [ ] 2 tsp vanilla extract
- [ ] 2 1/2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1 tsp salt
- [ ] 1 cup semi-sweet chocolate chips
- [ ] 1 cup milk chocolate chips

Instructions

1. In a large bowl, cream the softened butter with brown and granulated sugar until light and fluffy, about 3-4 minutes.
2. Add eggs one at a time, mixing well after each, then stir in vanilla extract.
3. In a separate bowl, whisk together flour, baking soda, and salt; gradually fold into the wet mixture until just combined.
4. Gently fold in the semi-sweet chocolate chips, then sprinkle the milk chocolate chips over the top and fold just enough to distribute.
5. Cover the dough and chill in the refrigerator for at least 1 hour, or up to 24 hours for deeper flavor.
6. Preheat the oven to 350°F (175°C). Scoop generous 3-inch balls onto a parchment-lined baking sheet, spacing 2 inches apart.
7. Bake for 12-15 minutes, until the edges are lightly golden but the centers still look soft. ganache cookies
8. Allow cookies to rest on the sheet for 5 minutes before transferring to a wire rack to cool completely.

Nutrition per serving

210 kcal	2 g	27 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra buttery flavor, substitute half the butter with melted brown butter.
- If you like a chewier texture, increase the brown sugar ratio.
- Never overmix after adding flour; it can make the cookies tough.