

Foodnity Recipes

Soft and Chewy Brown Sugar Cookies Recipe

20 min Prep time	**10 min** Cook time	**30 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 ½ cups packed dark brown sugar
- [ ] 1 large egg, room temperature
- [ ] 1 tablespoon vanilla extract
- [ ] 3 cups all-purpose flour
- [ ] 1 teaspoon baking soda
- [ ] ½ teaspoon salt

Optional Toppings

- [ ] Flaky sea salt for sprinkling
- [ ] Extra brown sugar for rolling

Instructions

1. Preheat your oven to 350°F (175°C). Line two large baking sheets with parchment paper or grease them lightly with butter. This prevents any sticking and makes the process much smoother.
2. In a large bowl or mixer, cream together the softened butter and dark brown sugar. You want to do this for about 2-3 minutes until the mixture looks pale and fluffy. Wow, the scent at this stage is already amazing.
3. Beat in the egg and vanilla extract. Scrape down the sides of the bowl with a spatula to make sure everything is well incorporated. It should be a smooth, creamy paste.
4. In a separate medium bowl, whisk together the flour, baking soda, and salt. Slowly add the dry ingredients to the wet mixture. Stir gently with a spoon or spatula until just combined. Look, don't overmix it or they'll be tough!
5. Scoop about 2 tablespoons of dough and roll into a ball. Place them on the baking sheet about 2 inches apart to give them room to breathe and spread.
6. Bake for 9 to 11 minutes. The edges should be slightly golden, but the center should still look soft and slightly underbaked. This is the secret to keeping them chewy.
7. Remove from oven and let them rest on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.

Nutrition per serving

180 kcal	3 g	24 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a very soft cookie, under-bake them slightly. They will firm up as they cool.
- Using a room-temperature egg prevents the butter from seizing up during the creaming process.
- For an even richer flavor, try using a mixture of light and dark brown sugar.