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≡ Menu

≡ Favorites



[Home](#) » [Cookies & Bars](#) » [Best Chocolate Chip Cookies Ever](#) >

BEST CHOCOLATE CHIP COOKIES EVER

· Updated: July 16, 2021Published: January 11, 2019 by Mel Lockcuff



12.4k



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These are the best chocolate chip cookies from scratch, and my favorite dessert. Easy to make, they're slightly crispy around the edge, soft and chewy in the middle.

Chocolate chip cookies from scratch are the one dessert I love to make the most. Partly because this is such an easy recipe, but also, there's just something so delicious about a batch of homemade chewy chocolate chip cookies.

THIS RECIPE

The following recipe is adapted from an old cookbook we received as a wedding gift from Dan's Gram, one of the best gifts we've ever received. It's the 1st printing [1972 Pennsylvania State Grange Cookbook](#), and in it are recipes from women and families all



over the state of PA, over 1500 recipes to be exact.

Just about every recipe I can remember making from this cookbook has been amazingly delicious. This particular chocolate chip cookie recipe has been our absolute favorite.



If you love oatmeal cookies AND soft chocolate chip cookies, combine them together to make the best [oatmeal chocolate chip cookies](#). Yum!

More cookie recipes you may enjoy include [Jello cookies](#), [soft and chewy monster cookies](#), and [Oatmeal Raisin Cookies](#).

[mv_video doNotAutoplayNorOptimizePlacement="false" doNotOptimizePlacement="false" jsonLd="true" key="sybpgunig5p0msh575u" thumbnail="https://mediavine-res.cloudinary.com/video/upload/sybpgunig5p0msh575u.jpg" title="Best Chocolate Chip Cookies Ever" volume="100"]

WHERE CAN I FIND THE CHOCOLATE CHIP COOKIE RECIPE?

If you'd rather skip all of my baking tips, important baking info for this recipe, and similar recipe ideas – and get straight to the deliciously **easy chocolate chip cookies recipe** – **just scroll down to the bottom, where you'll find a printable recipe card with a longer how-to video.**

MAKE A FEW TWEAKS TO YOUR CHOCOLATE CHIP COOKIE RECIPE...

- I substitute unsalted butter (NOT margarine) for shortening. If you use margarine, your cookies will not be the same. You can also use salted butter; sometimes I use



[homemade salted butter](#). Just know that you can't control the amount of salt that goes into your cookies, quite as well, with salted butter.

- You can use light brown or dark brown sugar, but **here's a tip...** I highly recommend light brown because it makes a more raised cookie with a slightly crispy edge and soft, chewy middle. Dark brown makes a flatter cookie with a crunchier, chewier texture.

- I use a heaping teaspoon of salt.
- As for chocolate chips... I use a full 12-ounce bag of chocolate chips. The more chocolate, the merrier.
- Lastly, while it's not required, I prefer to chill the cookie dough for about 2 hours before baking. This makes a very chewy cookie.

TIPS FOR HOW TO MAKE THE BEST CHOCOLATE CHIP COOKIES

Before you get started, gather your ingredients... You'll need unsalted butter, light brown sugar, pure cane sugar, eggs, vanilla extract, unbleached all-purpose flour, baking soda, salt, and chocolate chips. Nuts are optional.

WHAT KIND OF CHOCOLATE CHIPS SHOULD I USE?

While you can use any kind of chocolate chips you prefer, including milk chocolate chips, I highly recommend semi-sweet chocolate chips.

In fact, this is one recipe where I tend to be brand loyal because I prefer to use [Ghirardelli Semi-Sweet Chocolate Chips](#). They make the best chocolate chip cookies ever.



But as you can see in my longer, how-to video in the recipe card below, I don't always have them on hand. So whatever you have, whether it's semi-sweet, your favorite brand, or not... They'll work just fine.

Mixing chocolate chip cookie dough with large white mixer

MAKING EASY CHOCOLATE CHIP COOKIES

Cream together (or **mix** together) the unsalted butter, brown sugar, and pure cane sugar. Again, I highly recommend light brown sugar. Add the eggs and vanilla extract to your creamed mixture, mixing well.

In a separate **mixing bowl**, you'll need to **sift** the flour, baking soda, and salt together. Mix the sifted dry ingredients into the creamed mixture.

sift dry ingredients into white mixing bowl for chocolate chip cookie recipe

Add the chocolate chips, thoroughly mixing the chocolate chips into the dough.

At this point, nuts are an optional add-in. We've used walnuts, but pecans would be delicious too.

Chill the cookie dough for about 2 hours or more.

scooping chocolate chip cookie dough onto cookie sheet

Using a **cookie scoop**, drop cookies onto your **cookie sheet**. Bake at 375° for 10-11 minutes, or until the cookies are lightly golden and done.

When you remove each batch from the oven, remove the cookies from the cookie sheet

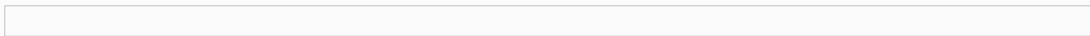


and allow them to cool on a [wire rack](#).

Serve with a nice tall glass of ice cold milk; or make into ice cream sandwiches with [vanilla ice cream](#) or [chocolate ice cream](#).

HOW TO KEEP COOKIES SOFT IN THE COOKIE JAR

When you store cookies, place a piece of bread in the [cookie jar](#) with them. This will keep your cookies soft and chewy, especially if they browned a little too much while baking.



LOOKING FOR MORE SCRUMPTIOUS COOKIE RECIPES?

Grab a cookie and enjoy when you bake up a batch of [chewy peanut butter cookies](#). And one of my family's favorite recipes are my grandma's famous [chocolate gobs](#).

If you prefer white chocolate in your cookies, Sugar Dish Me has a scrumptious recipe for [Marry Me Cookies with white chocolate and macadamia nuts](#). And if you're trying to stay on the wagon, Moscato Mom has you covered with these yummy [keto chocolate chip cookies](#).

[chewy chocolate chip cookies from scratch](#)

KITCHEN TOOLS YOU'LL NEED TO MAKE CHOCOLATE CHIP COOKIES

[Mixer](#) or [Hand Mixer](#) – Your mixer will be your best friend if you love to bake.

[Measuring Spoons](#) and [Cups](#) – for measuring out your ingredients.



Large Mixing Bowl – You'll need a bowl if you're mixing by hand or with a hand mixer. It also comes in handy when sifting.

Sifter – for sifting the dry ingredients together.

stack of the best chocolate chip cookies ever on a brown paper bag

Cookie Scoop – I wasn't sold on my cookie scoop at first; Dan wanted me to use it, but I was used to just using a spoon and my fingers. But he was right... It saves dough, makes a smaller cookie, and lends to a rounder cookie.

Cookie Sheet – Mine comes in handy for so many things, including baking cookies.

Cookie Spatula – for removing the hot cookies from the cookie sheet.

Wire Rack – This allows the cookies to rest and cool before you put them in the **cookie jar**.

CHOCOLATE CHIP COOKIE RECIPE

If you love this **chocolate chip cookie recipe** as much as I do, please write a 5 star review, and help me share the recipe on Facebook and Pinterest! If you make the recipe, be sure to share that you tried it on Pinterest. I love when readers share feedback!

Best chocolate chip cookies recipe ever

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Best Chocolate Chip Cookies

Chocolate chip cookies from scratch are my favorite dessert. Easy to make, they're slightly crispy around the edge, soft and chewy in the middle.



4.37 from 100 votes



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Course: Cookies & Bars, Desserts Cuisine: American

Prep Time: 15 minutes Cook Time: 40 minutes Total Time: 55 minutes

Servings: 36 servings Calories: 154kcal Author: [Mel Lockcuff](#)

Ingredients

- ☐ 1 cup [unsalted butter](#) [softened](#)
- ☐ 3/4 cup [cane sugar](#)
- ☐ 3/4 cup [light brown sugar](#)
- ☐ 2 large [eggs](#)
- ☐ 2 teaspoons [vanilla extract](#)
- ☐ 2 1/4 cups [all-purpose flour](#)
- ☐ 1/2 teaspoon [baking soda](#)
- ☐ 1 teaspoon [salt](#) [heaping](#)
- ☐ 12 ounces [semi-sweet chocolate chips](#)



Instructions

1. Pre-heat the oven to 375° F.
2. Cream (or mix together) the softened butter, cane sugar, and brown sugar.
3. Add the eggs and vanilla extract, mixing well.
4. In a separate mixing bowl, whisk together the flour, baking soda, and salt.
5. Mix the dry ingredients into the creamed mixture.
6. Stir the chocolate chips in by hand, thoroughly mixing the chocolate chips into the cookie dough.
7. **Optional Step:** Cover and chill the cookie dough for about 2 hours. This helps make a very chewy cookie.
8. Using a cookie scoop, drop cookies onto a cookie sheet.
9. Bake at 375° F for 10-11 minutes, or until the cookies are lightly golden and done.
10. Remove the cookies from the cookie sheet, and let them cool on a wire rack.
11. Serve with a nice tall glass of ice cold milk.

Video

Notes

Nuts are an optional add-in. We've used walnuts, but pecans would be delicious too.

Nutrition



Serving: 1g | Calories: 154kcal | Carbohydrates: 20g | Protein: 2g | Fat: 8g |
Saturated Fat: 5g | Polyunsaturated Fat: 3g | Cholesterol: 24mg | Sodium: 83mg |
Fiber: 1g | Sugar: 13g



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Brittany

February 11, 2024 at 3:23 pm



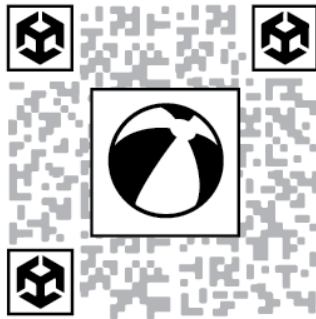
Best cookies ever.

[Reply](#)

Mel Lockcuff

February 13, 2024 at 9:28 am

Thank you so much Brittany! They really are awesome.



[Reply](#)

Laura L.

November 27, 2023 at 8:21 pm

★★★★★

Just tried this recipe. Amazing first batch. I didn't chill the dough and they spread quite a bit. So I only cooked 10 and I'm going to put the dough in the fridge and then take it out and try again and see what difference it makes. The taste is incredible though... so delicious. Perfectly crisp on the outside edges but a soft center. Thank you!

[Reply](#)

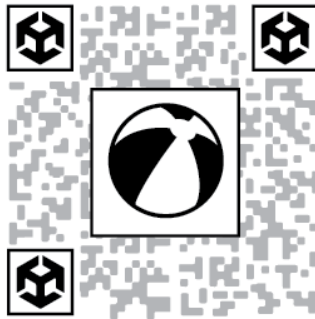
Cher

August 25, 2023 at 10:33
pm

★★★★★

I've always had a difficult time baking. I'm talking about burning premade cookies and bread three dinners in a row. This recipe was great and easy for me to follow. For once I made not just edible cookies, but really good cookies from scratch. Thank you. 🍪🍪

[Reply](#)



shelby

July 10, 2023 at 2:02 pm

★★★★★

how many cookies does it make i need them for a party and i see a lot of ppl are making them?

[Reply](#)

Saadia

July 10, 2023 at 5:01 pm

About 36

[Reply](#)

Mel Lockcuff

August 15, 2023 at 10:23
am

Shelby, this recipe should make a few dozen cookies.

[Reply](#)



Sindy

March 4, 2021 at 9:00 pm

I've made these cookies several times, they come out delicious everytime

[Reply](#)

Mel Lockcuff

March 6, 2021 at 5:52 am

That's awesome, Sindy! These cookies are very popular around here.

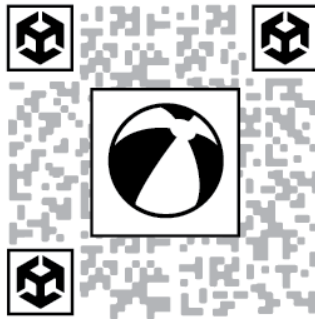
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Virginia

February 1, 2023 at 11:05
am

If you bake the cookies at 325 degrees for 23 to 30 minutes you get a cookie that will crumble and melt in your mouth. Soft center versus buttery crunchy

[Reply](#)



Mel Lockcuff

February 1, 2023 at 7:06 pm

Thanks for the tip, Virginia!!

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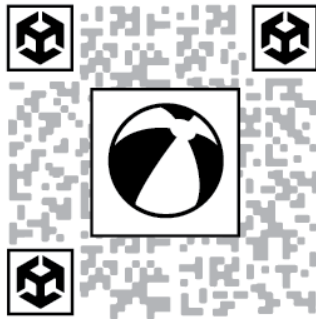
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Welcome! I'm so happy you're here. I'm Mel Lockcuff, the creator and writer behind Adventures of Mel and [Flour on My Fingers](#). As my grandma used to say, "Take off your shoes, and stay awhile." [More about me ->](#)

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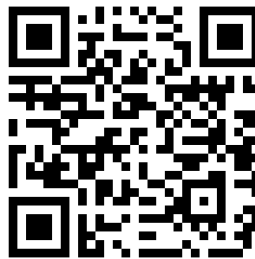
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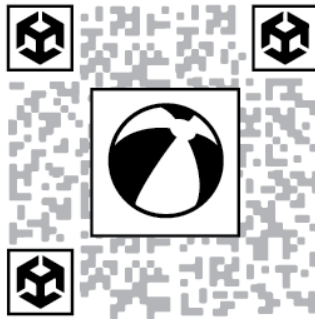


Old-Fashioned Homemade Chocolate Ice Cream

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