Easiest Chocolate Chip Cookie Recipe

TOTAL TIME 18 MINUTES

Pin | Recipe

Updated on April 7, 2024 | By **Kate Dean** | **3,760 Comments**

This post may contain affiliate links.

Easiest Chocolate Chip Cookie recipe is a one bowl chocolate chip cookie recipe that makes soft chocolate chip cookies in less than 20 minutes- no mixer necessary, no chilling needed.

I've made a lot of chocolate chip cookies. A lot a lot. Probably more cookies than I should say. Sometimes, I break out my mixer and make a recipe like my **brownie cookie recipe** that needs time to chill.

Other times, I want cookies five minutes ago. When those cookie cravings hit, I need a simple, easy, go-to cookie that I can whip up in just a few minutes.

This Easiest Chocolate Chip Cookie recipe is just such a recipe. The cookies can be made from scratch in less than 20 minutes, and there's no need to get the mixer out or to chill the dough. All of which make this the simplest chocolate chip cookie recipe.

This popular recipe has been shared over 100,000 times and has thousands of glowing reviews. Give it a try, and it may just be your new go-to easy chocolate chip cookie recipe!

reader review

"This was seriously the easiest and most delicious cookie recipe I've ever tried! and I've tried a lot!!!" – Treasure via Pinterest

Loved this too? Add your review ↓

What makes this the easiest chocolate chip cookie recipe?

This recipe

- uses just a few basic ingredients like flour, sugar, baking soda, and salt.
- is so fast and so easy that you can make it in less than 20 minutes – no mixer needed, no chilling required.
- is a one-bowl recipe so both mixing and cleanup are easier.

Ingredient notes and substitutions

- **Butter:** This recipe begins with melted butter. I prefer to use salted butter, but you can use unsalted butter if you prefer.
  - The butter should just barely be melted. That means that it shouldn't be sizzling hot or browned.
  - If you're worried about getting it too hot, melt the butter about 90% of the way and then whisk it until it is completely melted.
- **Sugars:** This recipe uses both brown sugar and granulated (white sugar). If you would like to use only brown sugar, check out my **brown sugar chocolate chip cookie recipe**.
  - Using only granulated sugar will give you crispier cookies.
  - For this recipe, you can use either dark or light brown sugar. Dark brown sugar will give you a slightly richer flavor.
  - I've also swapped the amounts of brown sugar and granulated sugar and used 1/2 cup of brown sugar and 1/4 cup of granulated sugar. The cookies are slightly chewier this way.
- **Measuring Flour:** If you aren't weighing your ingredients, I can't recommend that enough. If you are using measuring cups, be sure to sift or stir the flour before measuring. Flour packs easily and using too much flour in cookies will give you dry, crumbly dough and cookies that don't spread.
- **Salt**: Kosher salt is a larger-grain salt that isn't as "salty" as table salt. If you're using table salt, be sure to use 1/4 teaspoon.
  - Please note that the recipe calls for 1/2 **teaspoon** of kosher salt. I've seen people who have commented that the cookies were salty, and it turned out that they had used several times the amount of salt that the recipe calls for.
- **Chocolate Chips:** I use semisweet chocolate chips. You can use dark, bittersweet, milk, or white chocolate chips. People have used all sorts of mix-ins, like M&Ms or other candy and chip combinations, in this recipe.

How to make easy chocolate chip cookies

This is a seriously simple recipe with just a few steps. Here are step-by-step photos showing how to make this recipe.

Step 1: You're going to start by melting the butter. The butter shouldn't be sizzling hot. If you're not sure how hot is too hot, you'll want it about 90% melted, and then you'll whisk it until it finishes melting.

Step 2: Once the butter has melted, whisk in the sugars until well-combined.

Hi, I'm Kate! Mom to five kids, recipe developer, and photographer.

Here at I Heart Eating® you'll find hundreds of tried-and-true breakfast, dinner, and dessert recipes complete with step-by-step photos and recipe videos to help you make delicious food.

More About Me

follow on social media:

New Recipes In Your Inbox!

Subscribe to the newsletter for more delicious recipes!

First Name

Email Address

Subscribe

Search Recipes...

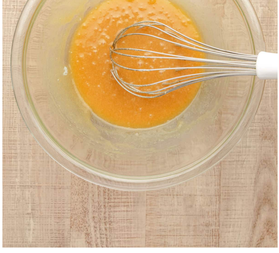
FEATURED FAVORITES

Easiest Chocolate Chip Cookie Recipe

Brownie Cookie Recipe

Maple Brown Sugar Oatmeal Muffins

Whipped Buttercream Frosting



Step 3: Mix in the vanilla extract and the egg.

Step 4: Add the flour, baking soda, and salt. Stir in just until combined. You don't want to overmix the dough.

Step 5: Stir in the chocolate chips, and then scoop the dough. Place about 2 inches apart on the prepared baking sheet.

Step 6: Bake until the cookies are set on the edges but slightly underdone in the middle, about 7-10 minutes. Slightly under-baking the cookies helps to keep them soft.

Since oven temperatures can vary, you may find that you need to adjust the baking times.

120.4K
SHARES

Recipe Tips!

There are over 1,000 comments and questions on this recipe. I've added this section to answer some of the common questions in the hope that it saves people from having to try to sift through all of those comments. If you have a question that isn't answered below, please feel free to ask!

- **Mixing:** I recommend mixing the cookie dough by hand to avoid overmixing the dough. However, you can mix the dough using an electric mixer if you prefer.
- **Gluten Free**: I haven't tried it, but I've heard from several people who have used a measure-for-measure gluten-free flour in this recipe, and they've said that it worked well. However, I haven't heard from anyone regarding other flours, such as almond flour.
- **Freezing:** You can freeze the baked cookie dough or freeze the cookie dough.
  - **Cookies:** To freeze the cookies, bake them as-directed, and let them cool to room temperature on a wire cooling rack. Once the cookies have cooled, place them in a freezer-safe container and freeze for up to 1 month.
  - **Cookie dough:** To freeze the cookie dough, scoop up the cooking dough and place on a rimmed baking sheet. Flash freeze until the dough is frozen through. Once the scoops are frozen through, place the frozen scoops in a freezer-safe container and freeze for up to 1 month.

How to make soft chocolate chip cookies

The best way to make soft chocolate chip cookies is to slightly under-bake the cookies. In order to slightly under-bake the cookies, the edges should look set (but not brown).

The center of the cookies should look soft and even a little puffy still. This trick will help to keep your cookies nice and soft.

Storage

Store any leftover cookies in an airtight container at room temperature. The cookies are best eaten within 3 days.

More chocolate chip cookie recipes!

If you've tried this easiest chocolate chip cookie recipe, don't forget to rate the recipe and leave me a comment below. I love to hear from people who've made my recipes!

You can **subscribe** to receive my latest recipe newsletters or **follow me** on **Facebook**, **Instagram** and **Pinterest** for even more delicious food.

I HEART eating

4.97 from 1951 votes

Easiest Chocolate Chip Cookie Recipe

AUTHOR Kate @ I Heart Eating **COURSE** DESSERT
CUISINE AMERICAN **PREP TIME** 10 MINUTES
COOK TIME 8 MINUTES **TOTAL TIME** 18 MINUTES

Servings 24 cookies | Print | Pin | Rate

Easiest chocolate chip cookie recipe – no mixer, no chilling necessary.

INGREDIENTS

US Customary | Metric | 1x | 2x | 3x

- ☐ 1/2 cup butter
- ☐ 1/2 cup granulated sugar
- ☐ 1/4 cup brown sugar *packed*
- ☐ 2 teaspoons vanilla extract
- ☐ 1 large egg
- ☐ 1 ¾ cups all-purpose flour *properly measured*
- ☐ 1/2 teaspoon baking soda
- ☐ 1/2 teaspoon kosher salt
- ☐ 1 cup semisweet chocolate chips

INSTRUCTIONS

1. Preheat the oven to 350 F.
2. Microwave the butter for about 40 seconds. Butter should be completely melted but shouldn't be hot.
3. In a large bowl, mix butter with the sugars until well-combined.
4. Stir in vanilla and egg until incorporated.
5. Add the flour, baking soda, and salt. Please read the recipe note about properly measuring flour.
6. Mix dough until just combined. Dough should be soft and a little sticky but not overly sticky.
7. Stir in chocolate chips.
8. Scoop out 1.5 tablespoons of dough (medium cookie scoop) and place 2 inches apart on baking sheet.
9. Bake for 7-10 minutes, or until cookies are set. They will be puffy and still look a little underbaked in the middle.[3]

VIDEO

recipe notes

- **Flour:** Be sure to fluff and then scoop and sweep to measure the flour. Too much flour will result in a dry or crumbly cookie. For the ingredient measurements by weight, please click "metric" directly underneath the ingredients.
- **Salt:** Or 1/4 **teaspoon** table salt.
- **Baking:** Don't over-bake the cookies, or you won't end up with soft cookies. Several people have said that they've needed to bake the cookies for longer. Since oven temps can vary, I suggest starting with the listed baking time and increasing the time as needed.
- If you're interested in the chocolate version of these cookies, you can find that recipe here.
- Nutrition facts are estimates.

NUTRITION

Serving: 1cookie | Calories: 138kcal | Carbohydrates: 17g | Protein: 1g | Fat: 6g | Saturated Fat: 4g | Cholesterol: 17mg | Sodium: 109mg | Potassium: 57mg | Sugar: 9g | Vitamin A: 130IU | Calcium: 10mg | Iron: 1mg

Did You Make This Recipe?

Share it with me on Instagram **@i_heart_eating** and follow on Youtube **@katedean** and Pinterest **@katedean** for more!

Rate this Recipe | Pin Recipe | Share Recipe

Originally published 8/16/16. Adapted from Pinch of Yum.

WANT TO SAVE THIS RECIPE?

Enter your email below & we'll send it to your inbox. *Plus get great new recipes from us every week!*

Email Address | SAVE

Pinterest | Facebook | Email | Print | 120.4K SHARES

posted in: COOKIES

PREVIOUS
Honey Oat Bread

NEXT
Bakery-Style Chocolate Chip Cookie Recipe

New Recipes In Your Inbox!

Subscribe to the newsletter for more delicious recipes!

Subscribe

Created by Kate Dean

Kate got her first cookbook when she was five years old, and she hasn't stopped cooking since then! Her delicious recipes have been featured on Food Network, MSN, Better Homes & Gardens, Buzzfeed, The Huffington Post, and more. When she's not cooking or baking, she can be found on her mini farm with her husband and her five kids.

Love this recipe?

Share your thoughts below and let's chat! Make sure to connect with me on your favorite social platform below and show me what you made!

4.97 from 1951 votes (624 ratings without comment)

Leave A Reply!

Share your thoughts!

Your email address will not be published. Required fields are marked with *

Rate this recipe:

Comment *

Name *

Email *

Post Comment

Comments & Reviews

POLLY SAYS OCTOBER 21, 2025

It was really good but they but they did get really hard

Reply

KATE DEAN SAYS OCTOBER 22, 2025

Hi! One of the keys to getting cookies to stay soft is to slightly underbake them. If you take them out with the edges are set but the middles are still slightly underdone, this will help the cookies to stay softer.

Reply

SAVANNA SAYS OCTOBER 21, 2025

★★★★★

These turned i it amazing. I used vegan egg substitute, splenda brown & white sugar and dairy free chocolate chips. SO good!

Reply

KATE DEAN SAYS OCTOBER 22, 2025

Thank you!

Reply

TINA DEE SAYS OCTOBER 20, 2025

★★★★★

This was my first time ever baking chocolate chip cookies from scratch. They were soft, chewy, chocolately and incredibly addictive! My family loved them. Thanks for sharing!

Reply

KATE DEAN SAYS OCTOBER 20, 2025

Congrats on baking from scratch! That's fantastic!

Reply

RAIVN SWAIM SAYS OCTOBER 19, 2025

★★★★☆

They're very simple and very tasty, but a little too cakey for me. I followed the recipe exactly, but I wasn't pleased with the texture.

Reply

KATE DEAN SAYS OCTOBER 20, 2025

Hi! Did you mix the cookies by hand? I've found that using an electric mixer makes for cakier-cookies. If not, I'm happy to help you troubleshoot.

Reply

PATSY SAYS OCTOBER 19, 2025

★★★★★

This recipe is brilliant! It's now my go-to for quick, perfect cookies!

Reply

KATE DEAN SAYS OCTOBER 20, 2025

Thank you!

Reply

EMMA SAYS OCTOBER 19, 2025

★★★★★

Easy for my seven year baker! Very good recipe!

Reply

KATE DEAN SAYS OCTOBER 20, 2025

Thank you! I'm so glad!

Reply

« Older Comments

Woman's Day redbook Parade kitchn HUFFPOST delish Country Living Better Homes & Gardens COSMOPOLITAN BuzzFeed