Soft and Chewy Chocolate Chip Cookies

By **Martha Stewart Test Kitchen** | Updated on October 30, 2022

Prep Time: 20 mins
Total Time: 1 hrs 10 mins

Ingredients

2 ¼ cups all-purpose flour

½ teaspoon baking soda

2 sticks (1 cup) unsalted butter, room temperature

½ cup granulated sugar

1 cup packed light brown sugar

1 teaspoon kosher salt

2 teaspoons pure vanilla extract

2 large eggs

12 ounces semisweet chocolate chips (2 cups)

Directions

Step 1

Preheat oven to 350°F with racks in the upper and lower third positions. In a small bowl, whisk together flour and baking soda; set aside. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and both sugars on medium speed until light and fluffy, about 3 minutes. Add salt, vanilla, and eggs; mix to combine. Reduce speed to low and gradually add flour mixture, mixing until just combined. Mix in chocolate chips.

Step 2

Using a tablespoon measure, drop heaping portions of dough about 2 inches apart on baking sheets lined with parchment paper.

Step 3

Bake until cookies are golden around the edges, but still soft in the center, 8 to 10 minutes. Remove from oven, and let cool on baking sheet 1 to 2 minutes. Transfer cookies to a wire rack and let cool completely. Store cookies in an airtight container at room temperature up to 1 week.

Cook's Notes

If desired, use a small ice-cream scoop for uniform-size cookies.