



Chewy Chocolate Chip Cookies

[PIN THIS!](#)[3,436 COMMENTS](#)[JUMP TO RECIPE](#)Author: [Sally](#)

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With 11 million page views and counting since 2013, these super **soft and chewy chocolate chip cookies** are the most popular cookie recipe on my website. Melted butter, more brown sugar than white sugar, cornstarch, and an extra egg yolk guarantee the absolute chewiest chocolate chip cookie texture. And you don't even need a mixer!

Reader Adrienne commented: "These are the best cookies I've ever had. Incredible. Don't cut corners or you'll miss out. Do everything she says and you're in for the best cookies of your life. ★★★★★"





me which recipe to keep in your apron pocket, my answer would be this one. (In addition to a classic cut-out [sugar cookies](#) and flaky [pie crust](#), of course!) Just read the comments on a [post in our Facebook group](#). These cookies are loved... and, warning: they disappear FAST.

The recipe is also included in two of my [published cookbooks](#) (in *Sally's Baking Addiction*, I swap chocolate chips for M&Ms/chocolate chips combo).

Why Are These My BEST Chocolate Chip Cookies?

- The chewiest of chewy and the softest of soft.
- Extra thick just like my favorite [peanut butter cookies!](#)
- Bakery-style BIG.
- Exploding with chocolate.

Back in 2013, I tested this cookie recipe over and over again to make sure they're absolutely perfect. I still have a big space in my heart (and stomach) for these [Soft Chocolate Chip Cookies](#). Today's recipe is similar, but I increased the chewiness factor.

These are the most perfect cookies I've made and I've tried at least 20 different recipes.

★★★★★"





sugar, butter, egg, and vanilla. It's the *ratios* and *temperature* of those ingredients that make this recipe stand out from the rest.

- **Melted butter:** Melted butter produces the chewiest cookies. It can, however, make your baked cookies greasy, so I made sure there is enough flour to counteract that. And using melted butter is also the reason you don't need a mixer to make these cookies, just like these [pumpkin chocolate chip cookies](#) and [M&M cookie bars](#).
- **More brown sugar than white sugar:** More brown sugar than white sugar: The moisture in brown sugar promises an extra soft and chewy baked cookie. White granulated sugar is still necessary, though. It's dry and helps the cookies spread. A little bit of spread is a good thing.
- **Cornstarch:** Why? Cornstarch gives the cookies that ultra soft consistency we all love. Plus, it helps keep the cookies beautifully thick. We use the same trick when making [shortbread cookies](#).
- **Egg yolk:** Another way to promise a super chewy chocolate chip cookie is to use an extra egg yolk. The extra egg yolk adds richness, soft tenderness, and binds the dough. You will need 1 egg + 1 egg yolk, at room temperature. See the recipe Notes for how to bring your eggs to room temperature quickly.

The dough will be soft and the chocolate chips may not stick because of the melted butter. Just keep stirring it; I promise it will come together. Because of the melted butter and extra egg yolk, the slick dough doesn't even look like normal cookie dough!

Trust the process...



BROWN & WHITE SUGARS





1. Chill the dough. Chilling the cookie dough is so important in this recipe! Unless you want the cookies to spread into a massive cookie puddle, chilling the dough is mandatory here. It allows the ingredients to settle together after the mixing stage but most importantly: cold dough results in thicker cookies. Cover the cookie dough and chill for at least 2–3 hours and even up to 3–4 days.

After chilling, the dough is quite solid, so let it sit at room temperature for 10 minutes (to soften it up slightly) before shaping. (No time to chill? Make these soft & chewy [chocolate chip cookie bars](#) instead!)

- Further reading: [How to Prevent Cookies from Spreading](#)

2. Roll the cookie dough balls extra tall. After the dough has chilled, scoop out a ball of dough that's 3 Tablespoons for XL cookies or about 2 heaping Tablespoons (1.75 ounces or 50g) for medium/large cookies. I usually use [this medium cookie scoop](#) and make it a heaping scoop. But making the cookie dough balls tall and textured, rather than wide and smooth, is my tried-and-true trick that results in thick and textured-looking cookies. We're talking thick bakery-style cookies with wrinkly, textured tops. Your cookie dough should look less like balls and more like, well, lumpy columns, LOL.

Watch the **video below** to see how I shape them. I also demonstrate how I use a spoon to reshape them during baking if I see they're spreading too much.



Bread



Breakfast



Cakes



Cookies



Pies

Baking
Tools



Tools I Recommend for This Recipe

I've tested many baking tools and these are the exact products I use, trust, and recommend to readers. You'll need most of these tools when making [sugar cookies](#) and [snickerdoodles](#), too!

- [Baking Sheets](#)
- [Silicone Baking Mats or Parchment Sheets](#)
- [Medium Cookie Scoop](#)
- [Cooling Racks](#)
- See More: Best [Cookie Baking Tools](#) and 8 [Best Baking Pans](#)

Can I Freeze This Cookie Dough?

Yes, absolutely. After chilling, sometimes I roll the cookie dough into balls and freeze them in a large zipped-top bag. Then I bake them straight from the freezer, keeping them in the oven for an extra minute. This way you can bake just a couple of cookies whenever the craving hits. (The chewy chocolate chip cookie craving is a hard one to ignore.)

If you're curious about freezing cookie dough, here's my [How to Freeze Cookie Dough](#) page.

Facebook member Leigh commented: *These are the only CC cookies I've made for years (and this recipe is how I came to be such a fan of SBA!) This recipe worked great when I lived in Denver and had issues with baking at altitude, and it's still our favorite now that we're back at sea level. I usually make 4x-6x batches and freeze tons of cookie balls to bake later.*

- Cornstarch helps product soft and thick cookies.
- Using more brown sugar than white sugar results in a moister, softer cookie.
- An extra egg yolk increases chewiness.
- Rolling the cookie dough balls to be tall and lumpy instead of wide and smooth gives the cookies a bakery-style textured thickness. It's a trick we use for [cake batter chocolate chip cookies](#), too.
- Using melted butter (and slightly more flour to counteract the liquid) increases chewiness.
- Chilling the dough results in a thicker cookie. Almost as thick as [peanut butter oatmeal chocolate chip cookies](#), or their gluten free counterparts, [flourless peanut butter oatmeal cookies](#) 😊

Q: Have you baked a batch before?

Chewy Chocolate Chip Cookies



4.7 from 1265 reviews

Author: [Sally](#) © Prep Time: 15 minutes © Cook Time: 12 minutes © Total Time: 3 hours, 22 minutes

🍴 Yield: 16 XL cookies or 20 medium/large cookies

Description

These super soft and chewy chocolate chip cookies are the most popular cookie recipe on my website for good reason. Melted butter, more brown sugar than

Ingredients

- 2 and 1/4 cups (280g) **all-purpose flour** ([spooned & leveled](#))
- 1 teaspoon **baking soda**
- 1 and 1/2 teaspoons **cornstarch***
- 1/2 teaspoon **salt**
- 3/4 cup (170g / 12 Tbsp) **unsalted butter**, melted & cooled 5 minutes*
- 3/4 cup (150g) packed light or dark **brown sugar**
- 1/2 cup (100g) **granulated sugar**
- 1 large **egg** + 1 **egg yolk**, at room temperature
- 2 teaspoons **pure vanilla extract**
- 1 and 1/4 cups (225g) **semi-sweet chocolate chips or chocolate chunks**

Cook Mode Prevent your screen from going dark

Instructions

- ① Whisk the flour, baking soda, cornstarch, and salt together in a large bowl. Set aside.
- ② In a medium bowl, whisk the melted butter, brown sugar, and granulated sugar together until no brown sugar lumps remain. Whisk in the egg and egg yolk. Finally, whisk in the vanilla extract. The mixture will be thin. Pour into dry ingredients and mix together with a large spoon or rubber spatula. The dough will be very soft, thick, and appear greasy. Fold in the chocolate chips. The chocolate chips may not stick to the dough because of the melted butter, but do your best to combine them.
- ③ Cover the dough tightly and chill in the refrigerator for at least 2–3 hours or up to 3 days. I highly recommend chilling the cookie dough overnight for less

- ⑤ Preheat oven to 325°F (163°C). Line large baking sheets with parchment paper or silicone baking mats. Set aside.
- ⑥ Using a cookie scoop or Tablespoon measuring spoon, measure 3 scant Tablespoons (about 2 ounces, or 60g) of dough for XL cookies or 2 heaping Tablespoons (about 1.75 ounces, or 50g) of dough for medium/large cookies. Roll into a ball, making sure the shape is taller rather than wide—almost like a cylinder. This helps the cookies bake up thicker. Repeat with remaining dough. Place 8–9 balls of dough onto each cookie sheet.
- ⑦ Bake the cookies for 12–13 minutes or until the edges are very lightly browned. (XL cookies can take closer to 14 minutes.) The centers will look very soft, but the cookies will continue to set as they cool. Cool on the baking sheet for 10 minutes. Meanwhile, press a few extra chocolate chips into the tops of the warm cookies. This is optional and only for looks. After 10 minutes of cooling on the baking sheets, transfer cookies to a wire rack to cool completely.
- ⑧ Cookies stay fresh covered at room temperature for up to 1 week.

Notes

- ① **Make Ahead & Freezing Instructions:** You can make the cookie dough and chill it in the refrigerator for up to 2–3 days. Allow to come to room

and tricks on [how to freeze cookie dough](#).

- ② **Special Tools** (affiliate links): [Glass Mixing Bowls](#) | [Whisk](#) | [Wooden Spoon](#) or [Rubber Spatula](#) | [Baking Sheets](#) | [Silicone Baking Mats](#) or [Parchment Paper](#) | [Medium Cookie Scoop](#) | [Cooling Rack](#)
- ③ **Cornstarch:** If you don't have cornstarch, you can leave it out. The cookies are still very soft.
- ④ **Egg & Egg Yolk:** Room temperature egg + egg yolk are best. Typically, if a recipe calls for room temperature or melted butter, it's good practice to use room temperature eggs as well. To bring eggs to room temperature quickly, simply place the whole eggs into a glass of warm water for 5 minutes.
- ⑤ **Can I add nuts or different add-ins?** Yes, absolutely. As long as the total amount of add-ins is around 1 – 1 and 1/4 cups, you can add anything including chopped nuts, M&Ms, white chocolate chips, dried cranberries, chopped peanut butter cups, etc. I love them with 3/4 cup (135g) butterscotch morsels and 1/2 cup (100g) Reese's Pieces. You could even add 1/2 cup (80g) sprinkles to make a sprinkle chocolate chip cookie.
- ⑥ Be sure to check out my top 5 [cookie baking success tips](#) AND these are my 10 must-have [cookie baking tools](#).



Baking Made Easy

Are you new to this website? This free email series is a great place to start. I'll walk you through a few of my most popular recipes and show you how and why they work. You'll learn some handy



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Reader Comments & Reviews

LYNP says:

September 8, 2024

This is how I pay my neighbor whenever he helps me with anything – it's all he wants!

Reply**HEATHER O.** says:

September 8, 2024

This is a wonderful recipe, one my kids and husband love. The only thing I changed is the butter to bacon fat, and no salt. Best cookies ever! Going to try to make small ones for the kids lunches today, so hopefully they turn out just as delicious.

★★★★★**Reply****KATI LAF** says:

September 7, 2024

This is my FAVOURITE recipe. It hits every time. I use semi-sweet but at the request of a friend tried this recipe with white chocolate chips! Amazing. Very soft, very demure, very chewy. Thank you for always having the best recipes

Reply**MICHELLE** says:

September 7, 2024

Hi Sally, I'm new to baking and would love to make these cookies – I only have cake wheat flour and self raising wheat flour available. I live in South Africa and All Purpose is not actually widely available for some reason!

Can I adjust this recipe somehow using the above flours? Thank you.

SALLY says:

September 8, 2024

Hi Michelle, in this case, cake wheat flour would be the best option and I would add another 20-25g to help ensure the lighter flour soaks up enough moisture from the other ingredients in the dough. I have not tested this, but it's the way I would try them!

[Reply](#)

CINDY says:

September 5, 2024

The cookies are fantastic. I find that mine have a more craggly/cracked texture (almost like an oatmeal cookie). The edges have a slight crisp, and the middle has the chew I'm looking for. Am I leaving them in too long? What else do you suggest to get cookies that look as pictured?

[Reply](#)

LEXI @ SALLY'S BAKING RECIPES says:

September 5, 2024

Hi Cindy, it sounds like they may be over baked just a bit—reducing the bake time by a minute or two should help for next time. So glad you enjoy the cookies!

[Reply](#)

PATRICIA says:

September 4, 2024

I have made these cookies dozens of times. They're superb! But today I would like to make them for a friend, but I find that I am out of all purpose white flour. May I substitute bread flour? If so, what accommodations should I make? Thanks so much — love your recipes!

[Reply](#)

LEXI @ SALLY'S BAKING RECIPES says:

September 4, 2024

Hi Patricia, you can use the same amount of bread flour without making any other changes. Let us know how you like them!

[Reply](#)

SARAH J says:

September 4, 2024

I've made these cookies 3 times for my coworkers because they love them so much! I added mini m&ms in one batch and they were especially a hit. I also had to make 3 dozen because so many people requested them!!

[Reply](#)

Not impressed that I wasted the time and effort on these

[Reply](#)

LEXI @ SALLY'S BAKING RECIPES says:

September 4, 2024

Hi Karl, we're sorry to hear you didn't enjoy these cookies. Were they not spreading in the oven? When cookies don't spread, it's because there is too much flour in the dough. How do you measure the flour? Make sure to [spoon and level](#) (instead of scooping) to avoid packing in too much flour into your measuring cups – or use a kitchen scale. Thanks for giving these a try!

[Reply](#)

JILLY VITO says:

September 7, 2024

If you don't like this recipe, you did not make them correctly.

[Reply](#)[1](#)[...](#)[74](#)[75](#)[76](#)

about the author:

Sally McKenney

Sally McKenney is a professional food photographer, cookbook author, and baker. Her kitchen-tested recipes and thorough step-by-step tutorials give readers the knowledge and confidence to bake from scratch. Sally has been featured on *Good Morning America*, *HuffPost*, *Taste of Home*, *People* and more.





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