

SUPER-CHEWY CHOCOLATE CHIP COOKIE BARS

Also known as “spread-and-bake” chocolate chip cookies, these couldn’t be easier! Check out my sugar cookie version, Soft-Baked Sugar Cookie Bars (page 112).

PREP TIME: 15 minutes TOTAL TIME: 3 hours YIELD: 24 bars

2¾ cups (330 g) all-purpose flour
1 teaspoon cornstarch
1 teaspoon baking soda
¾ teaspoon salt
¾ cup (1½ sticks, or 180 g) unsalted butter, melted and slightly cooled
2 cups (450 g) packed light brown sugar
2 large eggs plus 1 egg yolk, all at room temperature
2 teaspoons pure vanilla extract
1½ cups (270 g) semi-sweet chocolate chips
1 cup (120 g) chopped walnuts



SALLY SAYS

Unlike regular chocolate chip cookies, I use all brown sugar in these bars for lots of flavor. And are you wondering about the cornstarch and extra egg yolk? See my explanation in the introduction to Soft & Chewy Chocolate Chip Cookies (page 25) as to why I use these ingredients.

1. Preheat oven to 350°F (180°C). Line a 9 × 13-inch (23 × 33 cm) baking pan with parchment paper, leaving enough overhang around the sides to easily lift the bars out. (I encourage parchment so that you can easily remove the baked dough as a whole and not cut it into bars while it’s in the pan.)
2. Whisk the flour, cornstarch, baking soda, and salt together in a medium bowl. Set aside.
3. In a large bowl, whisk the butter and brown sugar together until combined. Whisk in the eggs and egg yolk, then whisk in the vanilla extract until combined.
4. Add the dry ingredients to the wet ingredients and stir with a rubber spatula or wooden spoon until the cookie dough comes together. Stir in the chocolate chips and walnuts. The dough will be soft, yet heavy.
5. Press the dough evenly into the prepared baking pan. Bake for 24 to 27 minutes, or until the edges and top are lightly browned.
6. Remove from the oven and allow to cool completely in the pan on a wire rack. Once cool, remove the baked dough from the pan by picking it up with the parchment paper on the sides. Cut into squares.
7. Bars will stay fresh in an airtight container at room temperature for up to 1 week.

MAKE-AHEAD TIP

Prepare the dough, following steps 2 through 4, then cover tightly and refrigerate for up to 3 days or freeze for up to 3 months. When ready to use, allow the dough to come to room temperature (if frozen, thaw in the refrigerator first), preheat the oven to 350°F (180°C), and continue with step 5. Baked bars can be frozen for up to 3 months; allow to thaw overnight in the refrigerator, then bring to room temperature before serving.

