

# The Best Chocolate Chip Cookie Recipe Ever



4.99 from 11288 votes

This is the best chocolate chip cookie recipe ever. No funny ingredients, no chilling time, etc. Just a simple, straightforward, amazingly delicious, doughy yet still fully cooked, chocolate chip cookie that turns out perfectly every single time!

Prep Time 10 mins	Cook Time 8 mins	Total Time 30 mins
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Course: Dessert   Cuisine: American   Diet: Vegetarian   Servings: 36 cookies   Author: [Laura](#)  
Cost: \$6

## Equipment

- [measuring spoons](#)
- [measuring cups](#)
- [KitchenAid Mixer](#)
- [spatula](#)
- 3 [baking sheet](#)
- [Parchment Paper](#)

## Ingredients

- 1 cup [salted butter](#) softened
- 1 cup [granulated sugar](#)
- 1 cup [light brown sugar](#) packed
- 2 teaspoons [pure vanilla extract](#)
- 2 large eggs
- 3 cups [all-purpose flour](#)
- 1 teaspoon [baking soda](#)
- ½ teaspoon [baking powder](#)
- 1 teaspoon [sea salt](#)
- 2 cups [chocolate chips](#) (14 oz)

## Instructions

1. Preheat oven to 375 degrees F. Line three baking sheets with parchment paper and set aside.
2. In a medium bowl mix flour, baking soda, baking powder and salt. Set aside.
3. Cream together butter and sugars until combined.
4. Beat in eggs and vanilla until light (about 1 minute).
5. Mix in the dry ingredients until combined.
6. Add chocolate chips and mix well.
7. Roll 2-3 Tablespoons (depending on how large you like your cookies) of dough at a time into balls and place them evenly spaced on your prepared cookie sheets.
8. Bake in preheated oven for approximately 8-10 minutes. Take them out when they are just **barely** starting to turn brown.

9. Let them sit on the baking pan for 5 minutes before removing to cooling rack.

## Notes

Recipe information calculated based on this recipe making 36 cookies - 2 Tablespoons of dough a piece)

**Metric Measurements** have been updated to be exact.

## Do not over bake

When you remove the cookies from the oven they will still look doughy. ***This*** is the secret that makes these cookies so absolutely amazing! Please, I beg you, ***do not*** over bake!

## Convection oven

Decrease baking temperature by 25 degrees if using a convection oven.

## Ingredient Substitutions

- **Butter.** unsalted butter, coconut oil and vegan butter are all good substitutes. Or, use browned butter.
- **Granulated Sugar.** organic cane sugar works well too.
- **Light Brown sugar.** Dark brown sugar works well, but imparts a stronger molasses taste.
- **Flour.** I recommend using an unbleached, all-purpose flour to make these chocolate chip cookies. All-purpose gluten free flour works very well too.
- **Sea Salt.** I exclusively bake and cook with pure, fine sea salt. Sea salt is different than table salt (that is iodized), so if you use salt other than sea salt I recommend testing the recipe first with ½ tsp and then adjusting to your taste.
- **Chocolate Chips.** As you can see from the photos, sometimes I use chocolate chunks, chopped chocolate, or chocolate chips. It doesn't matter what you use, as long as you use 2 cups. Choose your favorite variety: milk, semisweet, dark, etc.

## How to freeze chocolate chip cookie dough

Portion dough, roll into balls and freeze in a single layer in an airtight container for up to 2 months.

## Store

Store these chocolate chip cookies in an airtight container at room temperature for up to 5 days, or in the freezer for up to 2 months.

**To make a Chocolate Chip Cookie Cake** use this recipe: [homemade chocolate chip cookie cake](#).

## Nutrition

Serving: 1 cookie | Calories: 183kcal | Carbohydrates: 26g | Protein: 2g | Fat: 8g | Saturated Fat: 5g | Cholesterol: 27mg | Sodium: 153mg | Potassium: 31mg | Fiber: 1g | Sugar: 18g | Vitamin A: 197IU | Vitamin C: 1mg | Calcium: 24mg | Iron: 1mg

*The Best Chocolate Chip Cookie Recipe Ever <https://joyfoodsunshine.com/the-most-amazing-chocolate-chip-cookies/> February 11, 2018*