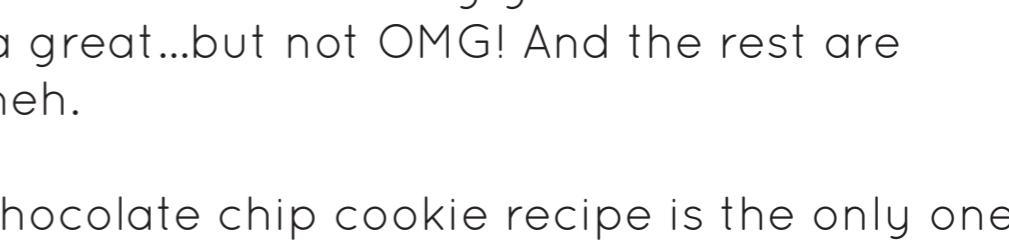


# CHOCOLATE CHIP COOKIES

nutritional facts (per 1 cookie)

calories: 78 total fat: 4.5g total carbs: 4.5g

average review



# YUM

Chocolate Chip Cookies: when you find a good one, it's the unicorn of dessert recipes. There are so many recipes out there and I'm not gonna lie: most of them are meh. Some of them are okay. Some of them are not very good at all. Some of them are great...but not OMG! And the rest are just...meh.

THIS chocolate chip cookie recipe is the only one (of two) that you need. It's soft and chewy, full of chocolate, with depth of flavor. They're easy to make with no weird ingredients and you can change up the recipe to make any kind of cookie recipe you want.



## INGREDIENTS

### salted butter

8 tablespoons

### white sugar

1/2 cup

### vanilla

1 teaspoon

### light brown sugar

1/4 cup, packed

### all purpose flour

1 1/2 cups

### baking soda

1/2 teaspoon

### salt

1/4 teaspoon

### chocolate chips

3/4 cup

## DIRECTIONS

### 1. Preheat the oven to 350°

2. Combine the dry ingredients. In a medium bowl, whisk together the flour, cornstarch, baking soda and salt until combined. Set aside.

3. Cream together the butter and sugars. Using a separate mixing bowl, either with a stand mixer or a hand mixer, cream together the softened butter and sugars on medium-high speed until the mixture is light and fluffy and a pale yellow color, about 2 minutes.

4. Add egg and vanilla. Mix on medium-speed until combined, about 1 minute.

5. Fold in the chocolate chips. Using a spatula or wooden spoon, mix in the chocolate chips by hand until they are evenly combined.

6. Form the dough balls. Then once the batch of dough is completely chilled, remove it from the refrigerator. Scoop out and roll dough balls that are 1-inch in diameter. Then place them on a baking sheet that is covered with either parchment paper or a silicone baking mat.

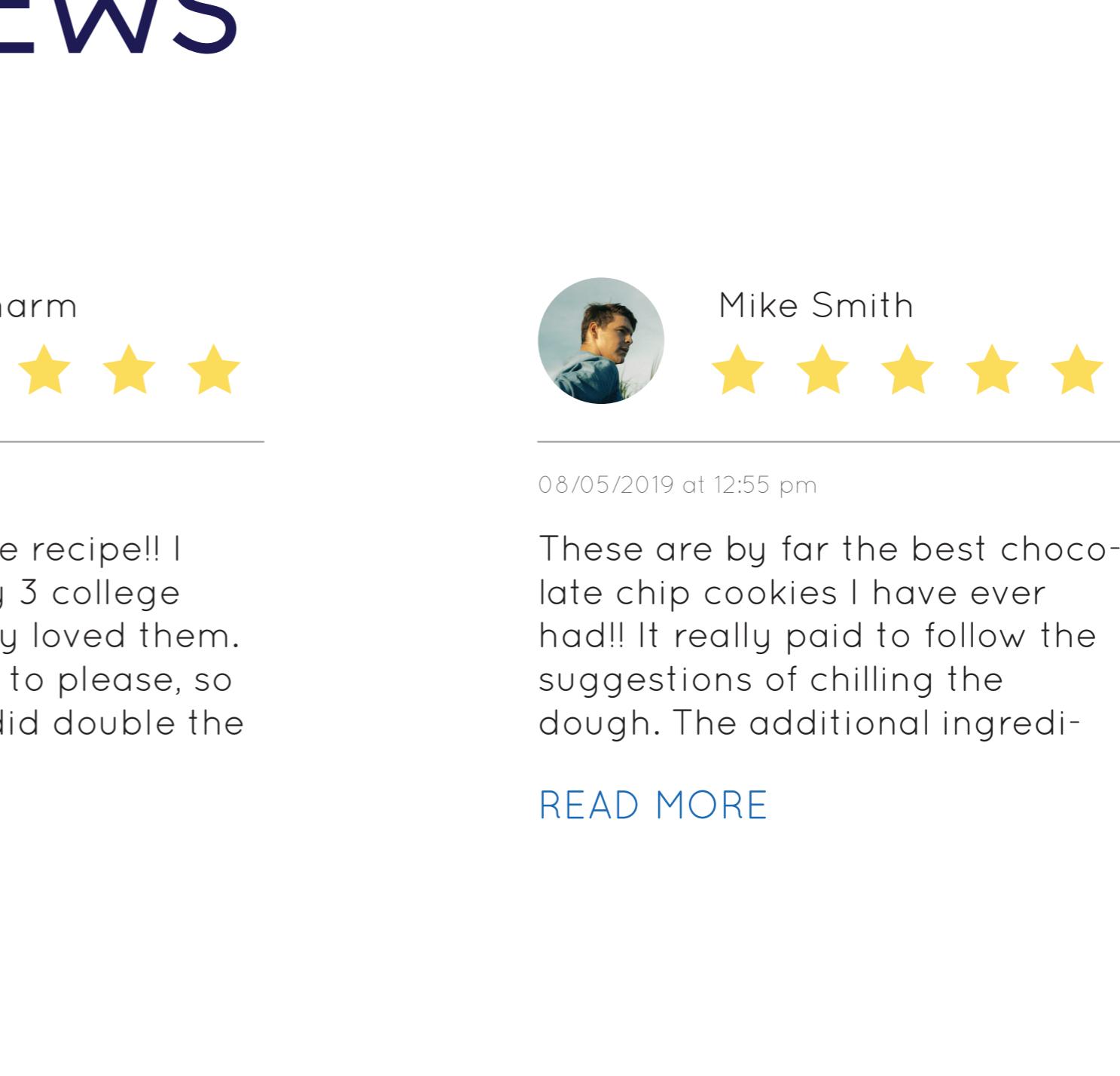
7. Bake. For about 10-12 minutes, or until the edges are slightly crispy and the tops of the cookies are very lightly golden. The centers may look slightly undercooked.

# 123

## ABOUT

Notably, we have a brand new oven that actually works. You know, one that doesn't shut off in the middle of cooking, that actually heats to the correct temperature, that doesn't char the tops of everything...it's nothing fancy, but after having had to put up with a wildly-dysfunctional oven for over a year, this simple new addition to our casita feels like a total game changer. For the first time since moving to Spain, I actually feel excited to bake again. And the timing couldn't be better with the arrival of holiday cookie baking season!

I first shared this chocolate chip cookie recipe on the blog a few years ago. And years later, it is still my go-to, and I'm happy to report that it has now become so many of yours as well! These chocolate chip cookies are super-soft and chewy, they're perfectly buttery and vanilla-y, they're loaded up with as many (or as few) chocolate chips as your heart desires, and in my cookie-loving opinion, they are simply the best.



## REVIEWS

Benjamin Grey

07/29/2019 at 4:55 pm

Every Sunday, I cook for my parents and I'm always trying new dessert recipes. I made these a while back. For Mother's Day, my Mom requested these. The only

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Jane Charm

06/30/2019 at 8:31 am

Really great cookie recipe!! I made them for my 3 college aged kids and they loved them. They are not easy to please, so this is a keeper. I did double the

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Mike Smith

06/05/2019 at 12:55 pm

These are by far the best chocolate chip cookies I have ever had!! It really paid to follow the suggestions of chilling the dough. The additional ingredi-

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