

Classic Chocolate Chip Cookies

Delicious homemade chocolate chip cookies with a soft and chewy texture

Yield	Prep Time	Cook Time	Total Time
24 cookies	15 minutes	12 minutes	27 minutes

Ingredients

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 cups chocolate chips

Instructions

1. Preheat oven to 375°F (190°C)
2. Mix flour, baking soda and salt in small bowl
3. Beat butter and both sugars until creamy in large mixer bowl
4. Add eggs and vanilla extract; beat well
5. Gradually beat in flour mixture
6. Stir in chocolate chips
7. Drop rounded tablespoons onto ungreased baking sheets
8. Bake for 9 to 12 minutes or until golden brown
9. Cool on baking sheets for 2 minutes; remove to wire racks

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