

bakery style chocolate chip cookies



5 from 4 reviews

Author: [Jenna Barnard](#) Prep Time: 20 minutes Cook Time: 15 minutes

Total Time: 35 minutes + overnight chill Yield: 6 large cookies



DESCRIPTION

These are the ULTIMATE bakery style chocolate chip cookies that you can make right at home. They're large and in charge with a gooey center, chewy edges, and rich flavor using a few secret ingredients.

INGREDIENTS

SCALE

- 2 1/4 cup (290g) all purpose flour
- 1 tsp cornstarch
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1 cup (220g) unsalted European style butter,* room temp
- 3/4 cup (150g) dark brown sugar, packed
- 1/4 cup (50g) granulated sugar
- 1 large egg + 1 egg yolk, room temp
- 1 1/2 tsp [vanilla bean paste](#) (or 2 tsp vanilla extract)
- 1 cup (160g) [good quality dark chocolate](#)
- 3/4 cup (130g) [good quality milk chocolate bar](#), chopped
- [Flaky sea salt](#) for sprinkling

INSTRUCTIONS

1. Note: the cookie dough will need to chill overnight.
2. In a medium bowl, whisk together the flour, cornstarch, baking powder, baking soda, and salt. Set aside.
3. In a large mixing bowl using a hand or stand mixer with the paddle attachment, add the butter and sugars. Beat on medium-high speed until pale and fluffy.
4. Scrape down the bowl and add in the eggs (make sure they're at room temp) and vanilla. Beat on medium-high speed again for about 3 minutes or until pale and creamy.
5. Scrape down the bowl and give it a good mix again.
6. Dump in the dry ingredients and mix on low-medium speed until it's almost combined.
7. Remove the bowl from the stand and add in the chocolate. Use a rubber spatula to fold it in and work in the remaining bits of dry ingredients. Do not over mix.
8. Add a sheet of wax paper to a food scale and another sheet to a small cookie tray. Weigh out each cookie to be 6 oz (this is equal to 3/4 cup if you do not have a food scale). Shape the dough so that it's fairly tall (see picture in post for reference) and place the dough balls side-by-side on the tray.
9. Let the dough chill overnight, uncovered.
10. To bake, preheat the oven to 350F and place 3 cookies on a large baking sheet lined with parchment paper. Make sure they're well spaced apart. Add a couple extra chocolate chips on top if desired.
11. Bake for 13-16 minutes, or until the edges are a pale golden color and the center looks dull on the surface but doughy in the middle.
12. Right when you remove the tray, wack it against the surface of your oven or countertop a couple times. This will help flatten out the cookie and give you a rich and dense center. Use a fork to scoot in any edges that look a bit wonky. ***If your cookies did not spread properly, see the FAQ section in this post.*
13. Sprinkle the warm cookies with a bit of sea salt and let them settle on the baking sheet for about 3-5 minutes.
14. When they've firmed up a bit, transfer to a cooling rack and continue to bake the rest of the cookies. ***See notes for freezing instructions.*
15. Enjoy warm for a more gooey center or cooled for a dense and soft cookie. Enjoy!

NOTES

BUTTER – I HIGHLY recommend using European style (also known as cultured) butter here in order to get that rich bakery-style flavor. You'd be surprised by how much depth it adds to a cookie. If you can't get your hands on some, it's OK to can use standard unsalted butter.

HOW TO FREEZE – Once the dough has chilled overnight, place the firm cookie dough balls into a freezer safe ziplock bag. They will keep in the freezer for up to 3 months. When you want a fresh cookie, place the frozen cookie dough on a baking sheet lined with parchment paper, then preheat the oven to 340F (yes, 340, not 350). Bake for 18-20 minutes or until the edges are golden. Wack the pan against the counter a couple times to help flatten them out, then cool and enjoy!

Keywords: *bakery style chocolate chip cookies, thick chocolate chip cookies, chocolate chip cookie recipe*



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