

martha stewart

Soft and Chewy Chocolate Chip Cookies



Chocolate chip cookies are a go-to favorite dessert, sweet snack, or after-school treat. This cookie—which is made in the soft and chewy style—gives you both the nostalgia of childhood bake sales and the satisfying, grown-up flavors of dark chocolate. After just three steps and a quick bake in the oven, the only thing you'll need is a glass of cold milk or frothy coffee.

Prep: 20 mins

Total: 1 hr 10 mins

Yield: Makes about 3 dozen



Ingredients

2 1/4 cups all-purpose flour

1/2 teaspoon baking soda

2 sticks (1 cup) unsalted butter, room temperature

1/2 cup granulated sugar

1 cup packed light brown sugar

1 teaspoon kosher salt

2 teaspoons pure vanilla extract

2 large eggs

12 ounces semisweet chocolate chips (2 cups)

Directions

Step 1

Preheat oven to 350°F with racks in the upper and lower third positions. In a small bowl, whisk together flour and baking soda; set aside. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and both sugars on medium speed until light and fluffy, about 3 minutes. Add salt, vanilla, and eggs; mix to combine. Reduce speed to low and gradually add flour mixture, mixing until just combined. Mix in chocolate chips.

Step 2

Using a tablespoon measure, drop heaping portions of dough about 2 inches apart on baking sheets lined with parchment paper.

Step 3

Bake until cookies are golden around the edges, but still soft in the center, 8 to 10 minutes. Remove from oven, and let cool on baking sheet 1 to 2 minutes. Transfer cookies to a wire rack and let cool completely. Store cookies in an airtight container at room temperature up to 1 week.

Cook's Notes

If desired, use a small ice-cream scoop for uniform-size cookies.