

Helergon Kitchen

Soft Batch Chocolate Chip Cookies – Soft & Chewy

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 2 ¼ cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ½ tsp salt
- [ ] 1 cup unsalted butter, softened
- [ ] ¾ cup brown sugar, packed
- [ ] ¼ cup granulated sugar
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract
- [ ] 1 ½ cups semi-sweet chocolate chips

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a bowl, whisk together flour, baking soda, and salt; set aside.
3. In a larger bowl, cream butter with brown and white sugar until pale and fluffy, about 3-4 minutes. best homemade
4. Add eggs one at a time, then stir in vanilla; mix until just combined.
5. Gradually fold the dry ingredients into the wet mixture; do not over-mix.
6. Gently stir in chocolate chips, then chill the dough for 15 minutes.
7. Scoop rounded tablespoons onto the prepared sheets, spacing 2 inches apart. soft and chewy
8. Bake for 10-12 minutes, until edges are set but centers still look slightly underbaked.
9. Allow cookies to cool on the sheet for 2 minutes, then transfer to a wire rack. fudgy brownies
10. Enjoy warm, or store in an airtight container with a slice of bread. mug cookie

Nutrition per serving

180 kcal	2 g	24 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer extra chew, add a tablespoon of honey to the dough.
- For a nutty twist, fold in toasted pecans or walnuts with the chocolate chips.
- Cookies can be frozen after cooling; reheat briefly in a warm oven.