

Helergon Kitchen

Ultra Thick Chocolate Chip Cookies – Crispy & Gooey

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

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

Instructions

1. Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. In a large bowl, cream together the softened butter, brown sugar, and granulated sugar until light and fluffy—about 3 minutes.
3. Add the eggs one at a time, beating well after each, then stir in the vanilla extract.
4. In a separate bowl, whisk flour, baking soda, and salt; gradually fold into the butter mixture until just combined.
5. Fold in the chocolate chips gently, then scoop the dough into generous 3-inch mounds, spacing them 2 inches apart.
6. Bake for 10-12 minutes, until the edges are golden brown and the centers still look slightly soft.
7. Allow the cookies to rest on the sheet for 2 minutes, then transfer to a wire rack to cool completely.

Nutrition per serving

210 kcal	2 g	27 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a darker edge, increase bake time by a minute.
- For added depth, drizzle a tiny bit of melted butter over the dough before baking.
- A pinch of flaky sea salt on top just after baking heightens flavor.