

# Chewy Chocolate Chip Cookies

EXCLUSIVE (SAMPLE, NON-VALIDATED RECIPE)

## Servings / Time Information

Prep Time: 15 minutes  
Bake/Cook Time: 10-12 minutes  
Chilling Time: 10 minutes  
Total Time: 55 minutes  
Serving Size: 24 cookies

## Ingredients

- 2 sticks (1 cup) unsalted butter, softened to room temperature
- $\frac{3}{4}$  cup granulated white sugar
- $\frac{3}{4}$  cup packed light brown sugar
- 2 large eggs
- 1 Tablespoon vanilla extract
- 2  $\frac{1}{4}$  cups all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- 2 cups (24 oz) semi-sweet chocolate chips (or chunks)

## Directions

1. Preheat oven to 375°F. Line two baking sheets with parchment paper.
2. In a large mixing bowl, cream together the 2 sticks of softened butter,  $\frac{3}{4}$  cup granulated sugar, and  $\frac{3}{4}$  cup packed brown sugar until light and fluffy.
3. Beat in the 2 large eggs one at a time, then stir in 1 Tablespoon vanilla extract.
4. In a separate medium bowl, whisk together the 2  $\frac{1}{4}$  cups all-purpose flour, 1 teaspoon baking soda, and  $\frac{1}{2}$  teaspoon salt.
5. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Do not overmix. You should stop shortly after you no longer see dry streaks in your cookie dough.
6. At this stage, fold in 2 cups of chocolate chips. Make sure they are evenly distributed.
7. Drop rounded tablespoons of dough onto the prepared baking sheets, about 2 inches apart to give space to grow while baking.
8. Bake your cookies for 10-12 minutes, or until the edges are golden brown and the centers are still slightly soft.
9. Once they are done baking, remove them from the oven and let them cool on the baking sheet for 5 minutes. Then, transfer them to a wire rack to cool completely.

## Notes

- Make sure that your butter is truly at room temperature but not melted. This is key for proper creaming with the sugars, which incorporates air and leads to a fluffy, light texture.
- I used Hershey's semi-sweet chocolate chips for this recipe. If you find these too sweet, feel free to swap them out for dark chocolate chips or even multi-chocolate chunks. The cookies will taste just as delicious.

## FAQ Questions

### 1. What will I need to complete this recipe?

#### a. You will need the following ingredients:

- Unsalted butter: If you only have salted butter, just avoid adding the salt later in the recipe and do not top your cookies with sea salt post-baking.
- Granulated white sugar
- Light brown sugar: dark brown sugar can also work, but your cookies will have more of a molasses undertone
- Large eggs
- Vanilla extract
- All-purpose flour
- Baking soda
- Salt
- Semi-sweet chocolate chips

#### b. You will need the following supplies: (*blogger, feel free to use your Amazon affiliate links for this section*)

- Baking trays
- Parchment paper
- Large Mixing Bowl
- Mixer (or Handheld mixer)
- Scooping spoon
- Cooling rack

### 2. Storage Instructions

Store cooled cookies in an airtight container at room temperature for up to 5 days

### 3. What ingredients do I need to make a larger batch of chocolate chip cookies?

Simply double all the ingredients listed above.

### 4. Can I make this ahead of time and freeze it?

Yes. Scoop the dough balls onto a parchment-lined sheet, freeze until solid, then transfer to a freezer bag. Bake directly from frozen, adding 2-3 minutes to the baking time.

### 5. What is another variation I can make?

Try adding 1 cup of chopped walnuts or pecans for a nutty variation, or substitute milk chocolate chips for semi-sweet.

## 6. How do you make the dough chewier?

For chewier cookies, ensure you use light brown sugar, as its molasses content contributes to moisture and chewiness. Chilling the dough also helps.

## 7. Can I eat these warm or cold?

Yes! They are delicious when warm and gooey right out of the oven, or cooled.

## Kitchen Lessons

*In this section, I outline anything that went wrong during the earlier phases of testing. These are the key things that helped me make adjustments and develop the recipe in its final form.*

- One of the biggest hurdles I faced during testing was getting the butter consistency just right. I realized that using the microwave to soften butter—even on low power—tends to create oily pockets that lead to flat, greasy cookies. I found that letting the butter sit out naturally until it's soft enough to indent with a finger, but still cool to the touch, is the only way to get that perfect "creamed" structure that holds the chocolate chips in place.
- I also discovered how easy it is to accidentally over-flour the dough. In earlier versions, I was scooping the flour directly with the measuring cup, which packed it down and made the cookies taste "breadly" and dry. Now, I make sure to fluff the flour and spoon it into the cup; this small change was the turning point for achieving that fudgy, bendy texture rather than a cakey one.

## Table Talk

*In this section, I'm sharing direct quotes or opinions from me and testers on the recipe in its final form. From comments on texture/texture/texture to how we would serve the dish, these are personal observations your readers can relate to, and that can help you add a more human and less "technical" touch to your post.*

- Myself
  - These are my absolute favorite to have on hand because they don't require a long chill time to taste "gourmet." I've found that using semi-sweet chocolate chunks instead of standard chips creates these beautiful, melted pools of chocolate that make the cookies look like they came straight out of a high-end bakery case. It's my go-to "thank you" gift for neighbors because they're consistently perfect every time.
- Testers
  - The first thing I noticed was the texture—it has that perfect 'bendy' middle that I can never seem to get right at home. I've had so many cookies that turn into hockey pucks once they cool, but these stayed soft and dense even after sitting out for a few hours. The semi-sweet chips are a great choice because they give a nice, rich contrast to the sweet dough.
  - I was lucky enough to get one while it was still slightly warm, and it was honestly the best cookie I've had in a long time. The edges have this tiny bit of a crunch,

but the rest of it just melts in your mouth. I usually find chocolate chip cookies a bit too sweet, but the balance here is spot on; I ended up eating three in one sitting without even realizing it.

## Target Keywords

*For each keyword, you can see the KeySearch Monthly Volume + Competition Score. You can also see the Monthly Search Volume by PinClicks (if the exact keyword is not available, I am providing the closest match).*

1. Chewy Chocolate Chip Cookies (15,000 - 45 | 7,800)
2. Best Chocolate Chip Cookie Recipe (6,500 - 39 | 22,000)
3. Easy Cookies (2,300 - 48 | 30,000)
4. Chocolate Chip Desserts (320 - 29 | 560)
5. Bakery-Style Cookies (590 - 41 | 1,300)

## Affiliate Links:

- Affiliate Link 1: [Your Favorite Stand Mixer](#)
- Affiliate Link 2: [Recommended Baking Sheets](#)
- Affiliate Link 3: [High-Quality Vanilla Extract](#)