

Chewy Chocolate Chip Cookies

Indulge in these classic chocolate chip cookies with a chewy texture that will satisfy your sweet cravings.


30 min

Total time

Easy

Difficulty

210

kcal / serving

Ingredients

- 1/2 cup unsalted butter, 1/2 cup brown sugar, 1/4 cup granulated sugar, 1 egg, 1 tsp vanilla extract, 1 1/4 cups all-purpose flour, 1/2 tsp baking soda, 1/4 tsp salt, 1 cup chocolate chips

Steps

1

Preheat oven to 350°F (180°C). 2. In a bowl, cream together butter and sugars. 3. Add egg and vanilla, mix well. 4. Stir in flour, baking soda, and salt until combined. 5. Fold in chocolate chips. 6. Scoop dough onto a baking sheet. 7. Bake for 10-12 minutes. 8. Allow to cool before enjoying!