

Decadent Dark Chocolate Chip Cookies

Indulge in these rich and chewy dark chocolate chip cookies, perfect for satisfying your sweet tooth. With a blend of dark chocolate and chocolate chips, each bite is a heavenly treat.


20 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1 cup all-purpose flour
- 1 large egg
- 1/4 tsp salt
- 1/2 cup sugar
- 1/2 cup unsalted butter (softened)
- 1/2 tsp baking soda
- 1/2 cup dark chocolate (chopped)
- 1/2 cup chocolate chips

Steps

- 1 Preheat your oven to 350°F (175°C).
- 2 In a bowl, cream together the softened butter and sugar until light and fluffy.
- 3 Beat in the egg until well combined.
- 4 In a separate bowl, whisk together the flour, baking soda, and salt.
- 5 Gradually add the dry ingredients to the wet mixture, stirring until just combined.
- 6 Fold in the chopped dark chocolate and chocolate chips.
- 7 Drop spoonfuls of dough onto a lined baking sheet, leaving space in between.
- 8 Bake for 10-12 minutes or until the edges are golden.
- 9 Let cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.