World’s Best Chocolate Chip Cookies

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Chewy, gooey, slightly crispy with a buttery brown sugar flavor. The mix of semi sweet and milk chocolate chips are just one of the secrets to perfect cookies! Make them gluten-free simply by swapping the wheat flour for a fine all-purpose gluten-free flour.

PREP TIME

15 mins

COOK TIME

12 mins

TOTAL TIME

1 hr

INGREDIENTS

4 cups sifted all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

3 sticks (1½ cups) unsalted butter, softened

1½ cups light brown sugar

1 cup granulated sugar

2 large eggs

1 tablespoon vanilla extract

1 cup milk chocolate chips

1 cup semi-sweet chocolate chips

INSTRUCTIONS

Heat oven to 350ºF.

Combine flour, baking soda, and salt in a bowl and set aside.

In a separate mixing bowl, cream together the butter and sugars.

Add eggs and vanilla and mix.

Add the flour mixture, a little at a time, and mix.

Stir in chocolate chips.

Bake on parchment-lined baking sheets at 350ºF.

Medium and small cookies bake until golden around the edges and just set in the center, 10 to 12 min. Don't overcook! They continue cooking on the pan out of the oven. Let cool slightly (if you can wait) and remove from pan.

If cookie dough has been chilled they will bake 12 to 14 minutes.

NOTES

FLOUR! Everyone measures flour differently. If you tend to have a heavy hand make sure to sift your flour prior to measuring.

I let my dough rest in the fridge for 24 hours before baking. This creates a certain texture and look. Let the cookie dough sit overnight in the fridge to intensify the flavor and texture.

This recipe is large. If you don’t bake all of it, the dough is great for freezing or can be stored in the fridge for up to a week.

You can also press the dough into a jelly-roll pan and bake as a bar cookie. Adjust baking times for your desired doneness.