

Choco Fever Dream

Chewy Chocolate Cookie

Soft, buttery, and chocolate-laden cookies that stay chewy for hours.

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 2 1/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 3/4 cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] 1/2 cup granulated sugar
- [ ] 1 large egg, room temperature
- [ ] 2 tsp vanilla extract
- [ ] 2 cups semi-sweet chocolate chips

Instructions

1. Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. In a bowl, whisk together flour, baking soda, and salt; set aside.
3. Cream butter, brown sugar, and white sugar together until light and fluffy, about 2-3 minutes.
4. Add egg and vanilla, mixing until just combined.
5. Gradually stir in the flour mixture, being careful not to over-mix.
6. Fold in chocolate chips gently; the dough will be slightly sticky.
7. Scoop rounded tablespoons of dough onto the prepared sheet, spacing 2 inches apart.
8. Bake 10-12 minutes, until edges are just set and centers look soft.
9. Cool on the sheet for 5 minutes, then transfer to a wire rack to cool completely.

Nutrition per serving

180 kcal	2 g	24 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra chew, bake just until the edges are lightly golden; the centers should remain soft.
- If you prefer a crispier edge, add an extra minute to the bake time.
- You can freeze dough balls for up to 3 months; bake straight from freezer, adding 2 minutes.