

Choco Fever Dream

Chocolate Chip Cookies Ultra Thick & Crispy

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- [ ] 2 1/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt

Wet Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup packed brown sugar
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract

Add-Ins

- [ ] 2 cups semi-sweet chocolate chips
- [ ] 1 cup chopped walnuts (optional)

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a bowl, whisk together flour, baking soda, and salt; set aside.
3. Cream the softened butter with brown and white sugars until light and fluffy, then beat in eggs one at a time, followed by vanilla.
4. Gradually fold in the dry mixture, being careful not to over-mix, then stir in chocolate chips and optional nuts.
5. Chill the dough for 30 minutes; this helps retain thickness during baking.
6. Scoop generous mounds (about 3-inch diameter) onto the prepared sheets, spacing them 2 inches apart.
7. Bake for 12-14 minutes, until edges are golden and centers look set but still soft.
8. Allow cookies to cool on the sheet for 2 minutes, then transfer to a wire rack to finish crisping.

Nutrition per serving

210 kcal	2 g	28 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an even thicker cookie, increase dough portions slightly.
- If you love the best homemade chocolate chip cookies link, try using a mix of dark and milk chocolate chips.
- A sprinkle of flaky sea salt just before baking adds a delightful contrast.