

Choco Fever Dream

Digital Chocolate Chip Cookies – Easy Treat

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

Ingredients

Cookie Dough

- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup granulated sugar
- [ ] 3/4 cup brown sugar, packed
- [ ] 2 large eggs, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 2 1/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 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 large bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy, about 2-3 minutes.
3. Add the eggs one at a time, mixing well after each, then stir in the vanilla extract.
4. In a separate bowl, whisk flour, baking soda, and salt; gradually add to the wet mixture, mixing just until combined.
5. Fold in the chocolate chips gently, ensuring they’re evenly distributed.
6. Scoop rounded tablespoons of dough onto the prepared sheet, spacing about 2 inches apart.
7. Bake for 10-12 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 cool completely.

Nutrition per serving

180 kcal	2 g	24 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer chewier cookies, bake for the shorter time; for crispier edges, let them stay in the oven a minute longer.
- Chilling the dough for 15 minutes before baking helps keep shape and reduces spreading.
- For a deeper flavor, you can brown the butter before creaming it with the sugars.