

Zucchini Bread Recipes

Best Homemade Chocolate Chip Cookies

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

Ingredients

Main Ingredients

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

Optional Add-ins

- [ ] 1 cup chopped walnuts or pecans
- [ ] 1/2 cup rolled oats

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.



2. In a large bowl, cream together the softened butter, white sugar, and brown sugar until light and fluffy, about 2-3 minutes.



3. Add the eggs one at a time, beating well after each, then stir in the vanilla extract.



4. In a separate bowl, whisk together the flour, baking soda, and salt; gradually fold into the wet mixture until just combined.



5 Gently stir in the chocolate chips (and optional nuts or oats if using) until evenly distributed.



6 Drop rounded tablespoons of dough onto the prepared sheets, spacing 2 inches apart; bake 10-12 minutes until edges are golden but centers still look soft.



Nutrition per serving

210 kcal	3 g	28 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a deeper flavor, let the dough rest in the fridge for 30 minutes before baking.
- If you prefer extra chewiness, increase the brown sugar proportion slightly.
- Swap half the chocolate chips for chopped dark chocolate for a richer bite.