

Zucchini Bread Recipes

Soft Batch Chocolate Chip Cookies – Pure Nirvana

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

Ingredients

For the Dough

- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar, packed
- [ ] 1/2 cup white granulated 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

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, brown sugar, and white sugar until light and fluffy, about 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 flour, baking soda, and salt; gradually fold into the wet mixture until just combined.



5 Stir in the chocolate chips, and if you like a surprise, sprinkle in a handful of sprinkle cookies sprinkle for extra sparkle.



6 Drop rounded tablespoons of dough onto the prepared sheets, spacing 2 inches apart; bake for 10-12 minutes, until edges are lightly golden.



7 Allow cookies to cool on the sheet for 5 minutes before transferring to a wire rack. For a nostalgic twist, try them alongside a batch of red velvet cookies red velvet at a family gathering.



Nutrition per serving

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

Tips & notes

- Do not over-mix the dough; stop when flour is just incorporated.
- If you prefer a chewier texture, add an extra egg yolk.
- For a protein boost, fold in a scoop of protein cookie dough protein dough.