

Zucchini Bread Recipes

Ultra Thick Bakery Style Chocolate Chip Cookies

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

Ingredients

Cookie Dough

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract
- [ ] 3 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp baking powder
- [ ] 1/2 tsp fine sea salt
- [ ] 2 cups semisweet chocolate chips

Instructions

1. Preheat the oven to 350°F (175°C). Line two baking sheets with parchment. Yeah, get them ready now.



2. In a large bowl, cream together the softened butter, brown sugar, and granulated sugar until light and fluffy, about 3-4 minutes. Oops, don’t rush this step.



3. Add eggs one at a time, beating well after each, then stir in vanilla extract. The mixture should look smooth and glossy.



4. In a separate bowl, whisk flour, baking soda, baking powder, and sea salt. Gradually blend the dry ingredients into the wet mixture, mixing just until combined.



5. Fold in the chocolate chips gently, ensuring they’re evenly distributed without over-mixing.



6. Scoop generous mounds (about 3-4 tbsp) onto the prepared sheets, spacing them 2 inches apart. Sprinkle a tiny pinch of sea salt on each.



7. Bake for 12-14 minutes, until the edges turn golden-brown while the centers still look soft. best homemade cookies.



8. Allow the cookies to cool on the sheet for 5 minutes before transferring to a wire rack. This helps them set without cracking.



Nutrition per serving

320 kcal	4 g	44 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- Chill the dough if you prefer an even thicker cookie; it prevents excessive spreading.
- For extra chewiness, replace half of the brown sugar with light brown sugar.
- Feel free to add a dash of espresso powder to deepen the chocolate flavor.