

Payday Recipes

Classic Chocolate Chip Cookies

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

Ingredients

- [ ] 1 cup (225 g) butter, melted and slightly cooled
- [ ] 1 cup (200 g) brown sugar, packed
- [ ] 1/2 cup (100 g) white sugar
- [ ] 2 large eggs, room temperature
- [ ] 2 teaspoons vanilla extract
- [ ] 2 3/4 cups (345 g) all-purpose flour
- [ ] 1 teaspoon baking soda
- [ ] 1 teaspoon fine sea salt
- [ ] 2 cups (340 g) chocolate chips or chopped dark chocolate
- [ ] Flaky sea salt, for topping

Instructions

1. Whisk the melted butter, brown sugar, and white sugar in a large bowl until smooth and glossy, about 1 minute.
2. Add the eggs one at a time, then the vanilla. Mix until combined.
3. In a separate bowl, whisk the flour, baking soda, and salt. Add to the wet ingredients and stir until just combined — do not overmix.
4. Fold in the chocolate chips.
5. Scoop the dough into balls (about 2 tablespoons each) and place on a lined tray. Cover and chill for at least 30 minutes, or up to overnight.
6. Preheat the oven to 350°F (175°C). Place the dough balls 2 inches apart on lined baking sheets.
7. Bake 11-13 minutes until the edges are set and lightly golden but the centers still look soft. Sprinkle with flaky salt.
8. Cool on the tray for 5 minutes, then move to a rack to cool completely.

Nutrition per serving

290 kcal Calories	**3 g** Protein	**36 g** Carbs	**14 g** Fat

Tips & notes

Chill the dough for at least 30 minutes — it is what keeps the cookies thick and chewy. Pull them from the oven when the centers still look soft; they finish on the hot tray.