

# The Best Chocolate Chip Cookie Recipe Ever

This is the best chocolate chip cookie recipe ever. No funny ingredients, no chilling time, etc. Just a simple, straightforward, amazingly delicious, doughy yet still fully cooked, chocolate chip cookie that turns out perfectly every single time!



4.99 from 8639 votes

Prep Time

10 mins

Cook Time

8 mins

Total Time

30 mins

Course: Dessert    Cuisine: American    Servings: 36 cookies

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## Equipment

- [measuring spoons](#)
- [measuring cups](#)
- [KitchenAid Mixer](#)
- [spatula](#)
- [baking sheet](#)

## Ingredients

- 1 cup [salted butter\\*](#) softened
- 1 cup [white \(granulated\) sugar](#)
- 1 cup [light brown sugar](#) packed
- 2 tsp [pure vanilla extract](#)
- 2 large eggs
- 3 cups [all-purpose flour](#)
- 1 tsp [baking soda](#)
- ½ tsp [baking powder](#)
- 1 tsp [sea salt\\*\\*\\*](#)
- 2 cups [chocolate chips](#) (or chunks, or chopped chocolate)

## Instructions

1. Preheat oven to 375 degrees F. Line a baking pan with parchment paper and set aside.
2. In a separate bowl mix flour, baking soda, salt, baking powder. Set aside.
3. Cream together butter and sugars until combined.
4. Beat in eggs and vanilla until fluffy.
5. Mix in the dry ingredients until combined.
6. Add 12 oz package of chocolate chips and mix well.
7. Roll 2-3 TBS (depending on how large you like your cookies) of dough at a time into balls and place them evenly spaced on your prepared cookie sheets. (alternately, use a small cookie scoop to make your cookies).
8. Bake in preheated oven for approximately 8-10 minutes. Take them out when they are just **BARELY** starting to turn brown.

9. Let them sit on the baking pan for 2 minutes before removing to cooling rack.

## Notes

Recipe information calculated based on this recipe making 36 cookies - 2 TBS of dough a piece)

### Do not over bake

When you remove the cookies from the oven they will still look doughy. THIS is the secret that makes these cookies so absolutely amazing! Please, I beg you, do NOT over bake!

### Convection oven

Decrease baking temperature by 25 degrees if using a convection oven.

### Ingredient Substitutions

- **Butter.** I use salted butter, but unsalted butter would also be great. I just recommend tasting the dough to ensure that it's salted to your liking.
- **White Sugar.** You can use granulated white sugar or organic cane sugar.
- **Brown sugar.** I use light brown sugar in this recipe for the best results.
- **Flour.** I recommend using an unbleached, all-purpose flour to make these chocolate chip cookies. Many readers have used gluten-free all-purpose flour with excellent results.
- **Sea Salt.** I exclusively bake and cook with pure, fine sea salt. Sea salt is different than table salt (that is iodized), so if you use salt other than sea salt I recommend testing the recipe first with 1/2 tsp and then adjusting to your taste.
- **Chocolate Chips.** As you can see from the photos, sometimes I use chocolate chunks, chopped chocolate, or chocolate chips. It doesn't matter what you use, as long as you use 2 cups.

### How to freeze chocolate chip cookie dough

Portion dough, roll into balls and freeze in a single layer in an airtight container for up to 2 months.

**Note on the amount of flour in grams** - the traditional conversion from cups to grams is 120 g all-purpose flour in 1 cup, which would mean this recipe needs 360 g flour. When I weigh the flour I use to make the perfect cookies it comes out to be 430 to 450 g depending on the size of my eggs. I suggest starting with 360 and increasing as necessary. The dough should not be wet or sticky but it also should not be dry or crumbly.

### Store

Store these chocolate chip cookies in an airtight container at room temperature for up to 5 days, or in the freezer for up to 2 months.

### Nutrition

Serving: 1 cookie (using 3 TBS dough) | Calories: 183kcal | Carbohydrates: 26g | Protein: 2g | Fat: 8g | Saturated Fat: 5g | Cholesterol: 27mg | Sodium: 153mg | Potassium: 31mg | Fiber: 1g | Sugar: 18g | Vitamin A: 197IU | Vitamin C: 1mg | Calcium: 24mg | Iron: 1mg