

Helergon Kitchen

Ultra Thick Bakery Style Chocolate Chip Cookies

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

Ingredients

Cookie Dough

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] ½ cup granulated sugar
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract
- [ ] 3 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ½ tsp salt
- [ ] 2 cups semi-sweet chocolate chips

Instructions

1. Preheat the oven to 350°F (175°C) and line baking sheets with parchment.
2. In a large bowl, cream together butter, brown sugar, and granulated sugar until light and fluffy, about 3 minutes.
3. Add eggs one at a time, beating well after each, then stir in vanilla.
4. In a separate bowl, whisk flour, baking soda, and salt; gradually add to the wet mixture, mixing just until combined.
5. Fold in the chocolate chips gently, then cover the dough and chill for at least 30 minutes.
6. Scoop rounded mounds (about 3 tbsp) onto the prepared sheets, spacing them 2 inches apart.
7. Bake for 11-13 minutes until edges are golden and centers still soft; let cool on the sheet for 2 minutes before transferring to a wire rack.

Nutrition per serving

210 kcal	2 g	28 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra glossy top, brush cookies lightly with melted butter right after baking.
- If you prefer a softer center, reduce bake time by a minute.
- A pinch of flaky sea salt on each cookie before baking enhances chocolate flavor.