



Best Chocolate Chip Cookies

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

48

Description

This chocolate chip cookie recipe makes dozens of delicious cookies with crisp edges and chewy middles loaded with chocolate chips

Ingredients

— - 1 cup butter
— softened - 1 cup white sugar - 1 cup packed brown sugar - 2 large eggs - 2 teaspoons vanilla extract - 1 teaspoon baking soda - 2 teaspoons hot water - ½ teaspoon salt - 3 cups all-purpose flour - 2 cups semisweet chocolate chips - 1 cup chopped walnuts

Instructions

1. Gather your ingredients
2. making sure your butter is softened
3. and your eggs are room temperature. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). Beat butter
4. white sugar
5. and brown sugar with an electric mixer in a large bowl until smooth. Dotdash Meredith Food Studios Beat in eggs
6. one at a time
7. then stir in vanilla. Dotdash Meredith Food Studios Dissolve baking soda in hot water. Add to batter along with salt. Dotdash Meredith Food Studios Stir in flour
8. chocolate chips
9. and walnuts. Dotdash Meredith Food Studios Drop spoonfuls of dough 2 inches apart onto ungreased baking sheets. Dotdash Meredith Food Studios Bake in the preheated oven until edges are nicely browned
10. about 10 minutes. Dotdash Meredith Food Studios Cool on the baking sheets briefly before removing to a wire rack to cool completely. Dotdash Meredith Food Studios Store in an airtight container or serve immediately and enjoy! Dotdash Meredith Food Studio These Are the Best Cookie Tools for an Easier Holiday Cookie Tin