

Easiest Chocolate Chip Cookie Recipe



Easiest chocolate chip cookie recipe - no mixer, no chilling necessary. Also, check out the video just above the recipe!

Course	Dessert
Cuisine	American
Prep Time	10 minutes
Cook Time	8 minutes
Total Time	18 minutes
Servings	24 cookies
Calories	138kcal
Author	I Heart Eating

Ingredients

- 1/2 cup butter
- 1/2 cup granulated sugar
- 1/4 cup brown sugar packed
- 2 teaspoons vanilla extract
- 1 large egg
- 1 3/4 cups all-purpose flour¹
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt²
- 1 cup semisweet chocolate chips

Instructions

1. Preheat the oven to 350 F.
2. Microwave the butter for about 40 seconds. Butter should be completely melted but shouldn't be hot.
3. In a large bowl, mix butter with the sugars until well-combined.
4. Stir in vanilla and egg until incorporated.
5. Add the flour, baking soda, and salt. Please read the recipe note about properly measuring flour.
6. Mix dough until just combined. Dough should be soft and a little sticky but not overly sticky.
7. Stir in chocolate chips.
8. Scoop out 1.5 tablespoons of dough (medium cookie scoop) and place 2 inches apart on baking sheet.
9. Bake for 7-10 minutes, or until cookies are set. They will be puffy and still look a little underbaked in the middle.³

Notes

1. Be sure to fluff and then scoop and sweep to measure the flour. Too much flour will result in a dry or crumbly cookie.
2. Or 1/4 **teaspoon** table salt.
3. Don't over-bake the cookies, or you won't end up with soft cookies. Several people have said that they've needed to bake the cookies for longer. Since oven temps can vary, I suggest starting with the listed baking time and increasing the time as needed.
4. If you're interested in the chocolate version of these cookies, you can find that recipe here.
5. Nutrition facts are estimates.

Nutrition

Serving: 1 cookie | Calories: 138kcal | Carbohydrates: 17g | Protein: 1g | Fat: 6g | Saturated Fat: 4g | Cholesterol: 17mg | Sodium: 109mg | Potassium: 57mg | Sugar: 9g | Vitamin A: 130IU | Calcium: 10mg | Iron: 1mg

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