

Treasure Barrel

Chewy Chocolate Chip Cookie Bars

15 min Prep time	**30 min** Cook time	**45 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Wet Ingredients

- [ ] 1 cup (2 sticks or 226g) unsalted butter, softened
- [ ] 3/4 cup (150g) granulated sugar
- [ ] 3/4 cup (150g) packed brown sugar
- [ ] 2 large eggs
- [ ] 1 teaspoon vanilla extract

Dry Ingredients

- [ ] 2 1/4 cups (281g) all-purpose flour
- [ ] 1 teaspoon baking soda
- [ ] 1 teaspoon salt
- [ ] 2 cups (340g) semi-sweet chocolate chips

Instructions

1. First things first, go ahead and preheat your oven to 350°F (175°C). Now, line a 9x13 inch baking pan with parchment paper. I like to leave a little overhang on the sides; it makes it so much easier to lift the whole thing out later, honestly.
2. Grab a large mixing bowl and cream together that softened butter, granulated sugar, and brown sugar. You're looking for it to be light and fluffy, which usually takes about 2-3 minutes with an electric mixer. It's such a comforting smell, isn't it?
3. Beat in the eggs one at a time—don't rush it—then just stir in the vanilla extract for a bit of warmth.
4. In a separate bowl, whisk together your flour, baking soda, and salt. I do this just to make sure the leavening agent is evenly distributed, so we don't get any weird lumps.
5. Now, gradually add those dry ingredients into the wet ones. Mix on low speed until they're just combined. Please be careful not to overmix; ugh, overmixing is what leads to tough bars, and we want these soft.
6. Stir in those semi-sweet chocolate chips until they're evenly distributed throughout the dough. Look at all those lovely chocolate bits!
7. Spread the dough evenly into your prepared baking pan. I usually use a rubber spatula to get a nice, smooth surface across the top.

8. Bake for 25-30 minutes. You'll know they're done when the edges are golden brown and the center is set. Here's the secret: a toothpick in the center should have moist crumbs clinging to it. That's the key for a chewy texture!

9. Let the bars cool completely in the pan on a wire rack. I know it's hard to wait, but let them set before using the parchment paper to lift them out.

10. Cut them into squares and serve. There you have it—delicious chewy chocolate chip cookie bars!

Nutrition per serving

280 kcal	4 g	32 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- Using a mix of granulated and brown sugar is what gives us that wonderful moisture.
- The toothpick test is essential; if it comes out clean, you've overbaked them.
- Softened butter is much better than melted butter for a tender texture.