

Treasure Barrel

Soft Batch Chocolate Chip Cookies – Pure Nirvana

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

Ingredients

Cookie Dough

- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar, packed
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs, room temperature
- [ ] 2 tsp vanilla extract
- [ ] 2 1/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 2 cups semi-sweet chocolate chips

Instructions

1. In a large bowl, cream together the butter, brown sugar, and granulated sugar until light and fluffy, about 2–3 minutes.
2. Add the eggs one at a time, mixing well after each, then stir in the vanilla extract; the mixture will smell sweet and buttery.
3. Sift the flour, baking soda, and salt together; gently fold into the wet ingredients until just combined.
4. Fold in the chocolate chips, reserving a handful to sprinkle on top of each cookie before baking.
5. Cover the dough, chill for at least 30 minutes. Scoop tablespoon-sized balls onto a parchment-lined sheet, flatten slightly, and sprinkle with the reserved chips.
6. Bake in a pre-heated 350°F oven for 10-12 minutes, until edges are lightly golden. Let cool on the sheet for 2 minutes, then transfer to a wire rack.

Nutrition per serving

230 kcal	3 g	30 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a chewier center, bake for the shorter time; for a firmer edge, add a minute or two.
- Using a silicone baking mat can help preserve the shape of each cookie.
- For an extra vanilla boost, add a pinch of vanilla bean paste to the dough.