

Bite Spoon

Chewy Chocolate Chip Cookie Bars

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

Ingredients

Main Ingredients

- [ ] 1 cup (2 sticks or 226g) unsalted butter, melted
- [ ] 1 cup (200g) packed light brown sugar
- [ ] 1/2 cup (100g) granulated sugar
- [ ] 2 large eggs
- [ ] 1 teaspoon vanilla extract
- [ ] 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, let's get the oven warming up to 350°F (175°C). Now, line your 9x13 inch baking pan with parchment paper. Make sure to leave a little overhang on the sides—trust me, it's a lifesaver for getting the bars out cleanly later!
2. In a large mixing bowl, go ahead and combine that melted butter with the brown sugar and granulated sugar. Use your electric mixer on medium speed and beat them together for about 2-3 minutes. You're looking for something creamy and well combined.
3. Now, beat in the eggs one at a time—don't rush it. Once they're in, stir in the vanilla extract until everything is just well incorporated.
4. In a separate medium mixing bowl, whisk together your flour, baking soda, and salt. I like to do this separately so there are no little clumps of soda in the dough.
5. Gradually add those dry ingredients into the wet mixture. Use your mixer on low speed and stop as soon as it's just combined. Honestly, be careful not to overmix! If you do, the bars will end up tougher than we want.
6. Gently stir in the semi-sweet chocolate chips until they're evenly distributed throughout that lovely batter.
7. Pour the batter into your prepared pan. I usually use a spatula or an offset spatula to spread it out evenly so every bite is the same thickness.

8. Bake for 25-30 minutes. You'll know they're done when the edges are a beautiful golden brown and the center is set. If you poke a toothpick in the center, it should come out with a few moist crumbs clinging to it.

9. This is the hard part: let the cookie bars cool completely in the pan on a wire rack. It's so important to let them set properly, or they might fall apart.

10. Once they've cooled, just use that parchment paper overhang to lift the bars right out of the pan. Cut them into squares and you're ready to enjoy!

Nutrition per serving

320 kcal	5 g	38 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- Parchment paper is really the secret to stress-free cleanup.
- The center should look slightly soft when you pull them out for maximum chewiness.
- Using a wire rack for cooling prevents the bottoms from getting soggy.