

Bite Spoon

Ultra Thick Chocolate Chip Cookies – Crispy & Gooey

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

Ingredients

Cookie Dough

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] 1/2 cup white granulated sugar
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract
- [ ] 3 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp fine sea salt
- [ ] 1 tbsp light corn syrup (optional)
- [ ] 2 cups semi-sweet chocolate chips

Instructions

1. Preheat the oven to 350°F (175°C). Line two baking sheets with parchment paper.
2. In a large bowl, cream together the softened butter, brown sugar, and white sugar until light and fluffy, about 3-4 minutes.
3. Add the eggs one at a time, beating well after each, then stir in the vanilla and corn syrup if using.
4. In a separate bowl, whisk the flour, baking soda, and salt. Gradually fold the dry ingredients into the wet mixture until just combined.
5. Stir in the chocolate chips gently, making sure they are evenly distributed.
6. Cover the dough and chill in the refrigerator for at least 30 minutes (or up to 24 hours).
7. Scoop rounded tablespoons of dough onto the prepared sheets, spacing them 2 inches apart. For extra thickness, press the tops lightly with your hand.
8. Bake for 10-12 minutes, until the edges turn a light golden brown while the centers still look soft. Watch closely; they finish quickly.
9. Allow the cookies to cool on the sheet for 2 minutes, then transfer to a wire rack. They will set as they cool, keeping that gooey center.

Nutrition per serving

210 kcal	2 g	28 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer extra chew, add a tablespoon of honey to the wet mix.
- For a caramel twist, drizzle a little melted caramel over the warm cookies.
- Use a cookie scoop for uniform size, but flatten slightly for that thick look.