



Chocolate Chip Sugar Cookies



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Introduction

Chocolate chip sugar cookies are a delightful treat that combines the classic flavors of sugar cookies with the indulgence of chocolate chips. Perfect for any occasion, these cookies are soft, chewy, and bursting with sweetness. Whether you're baking for a party, a family gathering, or just for your own enjoyment, this recipe will surely satisfy your sweet tooth.

Detailed Ingredients with measures

- All-purpose flour: 2 3/4 cups
- Baking soda: 1 teaspoon
- Baking powder: 1 teaspoon
- Salt: 1/2 teaspoon
- Unsalted butter: 1 cup (at room temperature)
- Granulated sugar: 1 cup
- Brown sugar: 1/2 cup (packed)
- Large eggs: 2
- Vanilla extract: 2 teaspoons
- Chocolate chips: 2 cups

Prep Time

The preparation time for these delicious chocolate chip sugar cookies is about 15 minutes. This allows you to gather all the ingredients and mix them to create a perfect dough.

Cook Time, Total Time, Yield

The cookies need to bake for approximately 10-12 minutes. In total, including prep time and cooking, the entire process takes around 30 minutes. This recipe yields about 24 large cookies, making it a wonderful option for sharing with friends and family.



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350 degrees Fahrenheit.

Step 2: Prepare Baking Sheets

Line your baking sheets with parchment paper to prevent the cookies from sticking.

Step 3: Combine Dry Ingredients

In a mixing bowl, whisk together the all-purpose flour, baking soda, and salt until evenly combined.

Step 4: Cream Butter and Sugar

In a separate large mixing bowl, cream together the softened butter, granulated sugar, and brown sugar until the mixture is light and fluffy.

See also [Yeast Bread](#)

Step 5: Add Eggs and Vanilla

Add the eggs and vanilla extract to the butter and sugar mixture. Beat until fully incorporated.

Step 6: Incorporate Dry Ingredients

Gradually add the dry ingredient mixture to the wet ingredients. Mix until just combined; do not overmix.

Step 7: Fold in Chocolate Chips

Gently fold in the chocolate chips until they are evenly distributed throughout the cookie dough.

Step 8: Scoop the Dough

Using a cookie scoop or spoon, drop balls of cookie dough onto the prepared baking sheets, spacing them about 2 inches apart.

Step 9: Bake the Cookies

Bake in the preheated oven for approximately 10-12 minutes, or until the edges are lightly golden.

Step 10: Cool the Cookies

Remove the cookies from the oven and let them cool on the baking sheets for a few minutes before transferring them to wire racks to cool completely.

Notes

Tip 1: Softened Butter

Ensure your butter is softened to room temperature for better mixing.

Tip 2: Storage

Store the cookies in an airtight container at room temperature for up to a week.

Tip 3: Freezing Cookies

You can freeze the cookie dough balls before baking. When ready to bake, simply add a couple of extra minutes to the baking time.



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Cook techniques

Creaming Butter and Sugars

Creaming involves mixing softened butter with sugars until the mixture is light and fluffy. This process incorporates air into the dough, resulting in a lighter texture for the cookies.

Measuring Ingredients Accurately

Accurate measurement of ingredients is crucial in baking. Use a kitchen scale or measuring cups and spoons to ensure the right proportions for optimal results.

See also [Southern Potato Salad](#)

Chilling the Dough

Chilling cookie dough helps to solidify the fats and allows the flavors to meld together. It also prevents the cookies from spreading too much while baking.

Baking at the Right Temperature

Baking cookies at the recommended temperature helps to achieve the perfect texture. An oven thermometer can help ensure your oven is calibrated correctly.

Using Parchment Paper

Lining your baking sheets with parchment paper prevents cookies from sticking and ensures even baking. It also makes clean-up easier.

Allowing Cookies to Cool Properly

Letting cookies cool on the baking sheet for a few minutes before transferring them to a cooling rack helps maintain their shape and texture.

FAQ

Can I use margarine instead of butter?

Yes, margarine can be used as a substitute for butter, but it may affect the flavor and texture of the cookies.

How can I make my cookies thicker?

To make cookies thicker, you can chill the dough longer before baking or add an extra tablespoon of flour to the mixture.

What can I use instead of brown sugar?

You can replace brown sugar with an equal amount of white sugar plus a tablespoon of molasses to mimic the flavor and moisture.

How do I store leftover cookies?

Store leftover cookies in an airtight container at room temperature for up to a week or freeze them for longer storage.

Can I add nuts or other mix-ins to the dough?

Yes, you can add nuts, chocolate chunks, or other mix-ins to the dough for additional flavor and texture.



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Conclusion

Indulging in chocolate chip sugar cookies can be a delightful experience, offering a perfect combination of sweetness and chewiness. Whether enjoyed fresh out of the oven or as a sweet treat throughout the week, these cookies are sure to please any palate. Their simple preparation means you can whip them up whenever a craving strikes, making them a versatile addition to your baking repertoire.

See also Tater Tot Breakfast Casserole

More recipes suggestions and combination

Classic Chocolate Chip Cookies

For a twist on the original sugar cookie, try making classic chocolate chip cookies. Use a combination of brown and white sugar for depth of flavor and add walnuts or pecans for extra crunch.

Peanut Butter Chocolate Chip Cookies

Combine the richness of peanut butter with chocolate chips for a nutty and sweet version that brings a delightful surprise to your cookie platter.

Oatmeal Chocolate Chip Cookies

Incorporate oats into your cookie dough for a chewy texture and a heartier cookie. Add cinnamon for a warm, comforting flavor profile.

White Chocolate Macadamia Nut Cookies

Substitute white chocolate chips and macadamia nuts in place of

traditional chocolate chips for a tropical twist that adds sweetness and crunch.

Double Chocolate Chip Cookies

For chocolate lovers, consider making double chocolate chip cookies by incorporating cocoa powder into the dough for an extra chocolatey flavor, accompanied by dark chocolate chips.

Mint Chocolate Chip Cookies

Add a refreshing mint flavor by incorporating mint extract and green chocolate chips for a festive treat, perfect for holiday gatherings.



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