



# Giant Chocolate Chip Cookie



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## Introduction

If you are looking to indulge in an irresistible dessert, the giant chocolate chip cookie is the perfect treat. This recipe combines a chewy interior with a perfectly crisp exterior, creating a delightful cookie that can be shared or enjoyed all by yourself. Whether it's for a special occasion or just an everyday treat, this giant cookie is sure to satisfy your sweet cravings.

## Detailed Ingredients with measures

To make the giant chocolate chip cookie, you will need the following ingredients:

- Unsalted butter: 1 cup (softened)
- Granulated sugar: 1 cup
- Brown sugar: 1 cup (packed)
- Eggs: 2 large
- Vanilla extract: 2 teaspoons
- All-purpose flour: 2 1/2 cups
- Baking soda: 1 teaspoon
- Salt: 1/2 teaspoon
- Chocolate chips: 2 cups (semi-sweet or milk chocolate, based on preference)

## Prep Time

The preparation time for this giant chocolate chip cookie is relatively quick, taking about 10 to 15 minutes. Gather all your ingredients and

get ready to mix them into a delicious cookie dough.

## Cook Time, Total Time, Yield

The cooking time for this giant cookie is approximately 25 to 30 minutes. Once baked, let it cool for a few minutes before slicing into wedges. In total, from prep to baking, you can expect the entire process to take around 45 minutes to 1 hour. This recipe yields one large cookie that serves about 8-10 people, depending on how generous you are with your portions. Enjoy every bite of this decadent dessert!



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# Detailed Directions and Instructions

## Step 1: Preheat the Oven

Begin by preheating your oven to 350°F (180°C). Ensure that the oven is properly heated before placing the cookie dough inside.

## Step 2: Prepare the Baking Sheet

Line a large baking sheet with parchment paper. This will prevent the cookie from sticking and make for easier cleanup.

## Step 3: Cream Together Butter and Sugars

In a mixing bowl, combine softened butter, brown sugar, and granulated sugar. Beat together until the mixture is light and fluffy.

See also [Pumpkin Butter](#)

## Step 4: Add Egg and Vanilla

Add an egg and vanilla extract to the butter and sugar mixture. Mix until everything is well combined.

## Step 5: Combine Dry Ingredients

In another bowl, whisk together all-purpose flour, baking soda, and salt. Make sure there are no lumps in the dry mix.

## Step 6: Mix Dry Ingredients into Wet Ingredients

Gradually add the dry ingredients to the wet mixture. Stir until just combined, taking care not to overmix.

### Step 7: Fold in Chocolate Chips

Gently fold in the chocolate chips, ensuring they are evenly distributed throughout the dough.

### Step 8: Shape the Cookie Dough

Using your hands, form a large ball of cookie dough. Place the ball onto the prepared baking sheet. You can also divide the dough into smaller portions if desired.

### Step 9: Bake the Cookie

Place the baking sheet in the preheated oven and bake for about 20-25 minutes, or until the cookie is golden brown around the edges.

### Step 10: Cool the Cookie

Once baked, remove the cookie from the oven and let it cool on the baking sheet for about 10 minutes. After that, transfer it to a wire rack to cool completely.

## Notes

### Note 1: Storage

Store any leftover cookie in an airtight container at room temperature. It can last for several days.

### Note 2: Customization

Feel free to customize the cookie by adding nuts or using different types of chocolate chips according to your preference.

**Note 3: Size Variation**

If you want smaller cookies, you can simply make smaller dough balls and adjust the baking time accordingly.

**Note 4: Baking Sheet Size**

Ensure your baking sheet is large enough to accommodate the cookie, allowing for spreading during baking.

See also [Chicken Cordon Bleu Meatloaf](#)

**Note 5: Butter Temperature**

For best results, make sure the butter is at room temperature before starting the recipe to ensure proper creaming with sugars.



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# Cook techniques

## Creaming Butter and Sugar

Start by combining softened butter and sugar in a bowl. Beat them together until the mixture is light and fluffy. This process incorporates air, which helps to create a lighter and chewier cookie texture.

## Measuring Flour Accurately

To ensure your giant chocolate chip cookie turns out perfectly, measure flour using the spoon-and-level method. Spoon the flour into the measuring cup and level it off with a straight edge. Avoid scooping directly from the bag to prevent packing the flour.

## Chilling the Dough

Chill the cookie dough for at least 30 minutes before baking. Chilling allows the flavors to develop and prevents the cookies from spreading too much in the oven.

## Don't Overbake

Keep a close eye on the cookies as they bake. They should be slightly golden around the edges while still soft in the center. They will continue to cook after being removed from the oven, so it's better to underbake slightly for the perfect chewy texture.

## Using Quality Chocolate Chips

Choose high-quality chocolate chips for the best flavor in your cookie. The chocolate is a key element, so using a good brand can significantly enhance the overall taste of the cookie.

## FAQ

**Can I use different types of chocolate chips?**

Yes, you can use dark, milk, or white chocolate chips according to your preference. You can even mix different types of chocolate for a unique flavor.

**How should I store leftover cookies?**

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

**Can I make this recipe gluten-free?**

Yes, you can substitute all-purpose flour with a gluten-free flour blend. Make sure the blend contains a binding agent to achieve the desired texture.

See also Whole Wheat Vanilla Cake

**Is there a vegan option for this recipe?**

You can use plant-based butter and substitute eggs with flaxseed meal or applesauce to create a vegan version of this cookie.

**What can I add to enhance the flavor?**

You can add nuts, such as walnuts or pecans, or a pinch of sea salt on top before baking for added flavor and texture.



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## Conclusion

The Giant Chocolate Chip Cookie is not only a delightful treat but also a wonderful centerpiece for any occasion. Its chewy texture, rich chocolate flavor, and impressive size make it an indulgent dessert that everyone will love. Perfectly suited for sharing or savoring on your own, this cookie recipe is a must-try for any baking enthusiast. Embrace the joy of baking and enjoy every delicious bite!

## More recipes suggestions and combination

### **Chocolate Chip Cookie Ice Cream Sandwiches**

Combine the giant chocolate chip cookie with your favorite ice cream for a delectable ice cream sandwich.

### **Nutty Chocolate Chip Cookie**

Add chopped nuts such as walnuts or pecans for a crunchy texture and added flavor in your chocolate chip cookie.

### **Stuffed Chocolate Chip Cookie**

Fill the center of the cookie with caramel or peanut butter for a melty surprise in every bite.

### **Oatmeal Chocolate Chip Cookie**

Incorporate oats for a chewy texture and a wholesome twist to the classic chocolate chip cookie.

### **Double Chocolate Chip Cookie**

Mix in cocoa powder to the cookie dough for a rich chocolate flavor, complemented by chocolate chips.

### **Mint Chocolate Chip Cookie**

Add mint extract and green chocolate chips for a refreshing variation that's perfect for mint lovers.

### **Sea Salt Caramel Chocolate Chip Cookie**

Drizzle with caramel sauce and sprinkle with sea salt to enhance the sweetness and balance the flavors.



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