



Soft Chewy Chipless Cookie Delight

The First Bite That Stole My Heart

The smell of warm butter and brown sugar filled my friend's kitchen. She handed me a cookie—no chips, just golden edges and a soft center. One bite, and I was hooked. The chewiness, the hint of vanilla, the way it melted just right. **Ever wondered how something so simple could taste so perfect?** That's the magic of these cookies. They prove less can be more. Share your first "love at first bite" food memory below!

My Cookie Disaster Turned Win

My first try? I forgot to chill the dough. The cookies spread like

pancakes in the oven. But guess what? They were still delicious—crispy edges, gooey middle. **Mistakes remind us cooking is about joy, not perfection.** Home baking connects us to others, even when things go sideways. Ever had a kitchen fail that turned out tasty? Tell me about it!

Why These Cookies Work

– Brown sugar adds moisture for that soft, chewy pull. – Cornstarch keeps them tender, not tough. **Which flavor combo surprises you most?** Vanilla and salt? Brown and white sugar? Try adding a sprinkle of cinnamon next time. Let me know how it goes!

A Cookie With Humble Roots

These cookies are cousins to the classic sugar cookie, but simpler. No fancy add-ins, just pure comfort. *Did you know?* Early American bakers used brown sugar for its rich flavor and easy melting. **Food history shows how small tweaks create new favorites.** What's your go-to old-school cookie? Snickerdoodles? Shortbread? Share your pick!



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Ingredients:

Ingredient	Amount	Notes
Unsalted butter	$\frac{3}{4}$ cup (163 grams)	Softened
Light brown sugar	$\frac{3}{4}$ cup (145 grams)	Packed
Granulated sugar	$\frac{1}{4}$ cup (50 grams)	
Large egg	1	
Egg yolk	1	
Vanilla extract	1 Tablespoon	
All-purpose flour	2 $\frac{1}{4}$ cups (312 grams)	
Cornstarch	1 teaspoon	
Baking soda	1 teaspoon	
Fine sea salt	$\frac{3}{4}$ teaspoon	

How to Make Soft Chewy Chipless Cookie Delight

Step 1

See also Bubbly Italian Soda Delight

Preheat your oven to 350°F. Line two baking sheets with parchment paper. This keeps cookies from sticking. Softened butter blends easier.

Step 2 Beat butter, brown sugar, and white sugar until fluffy. Add egg, yolk, and vanilla. Mix well. **Step 3** Stir in flour, cornstarch, baking soda, and salt. Dough will be thick. Don't overmix. **Step 4** Scoop dough into 2-inch balls. Flatten slightly with your palm. Chill 10 minutes. **Step 5** Bake 8 minutes until edges turn golden. Centers will look soft. They firm up as they cool. **Step 6** Let cookies cool on the sheet 5 minutes. Move to a rack. Store airtight for freshness. (Hard-learned tip: Chill dough for

chewier cookies. Skipping this step makes them spread too thin.)

What's your go-to cookie add-in? Share below! Cook Time: 8 minutes **Total Time:** 33 minutes **Yield:** 24 cookies **Category:** Dessert, Cookies

3 Fun Twists on Chipless Cookies

Cinnamon Swirl Roll dough balls in cinnamon sugar before baking. Adds a cozy, spiced crunch. **Citrus Zest** Mix in lemon or orange zest. Brightens the flavor for spring. **Nutty Crunch** Fold in chopped walnuts or pecans. Gives a hearty texture. **Which twist would you try first? Vote in the comments!**

Serving & Pairing Ideas

Serve warm with vanilla ice cream. Or dunk in cold milk for classic joy. Pair with chai tea for a cozy night. Or try a sweet dessert wine. **Which would you choose tonight?**



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Keep Them Fresh or Freeze for Later

These cookies stay soft for days if stored right. Pop them in a sealed container at room temp. For longer storage, freeze dough balls or baked cookies. *Fun fact*: My neighbor freezes dough to bake fresh cookies anytime. Batch-cooking tip: Double the recipe and freeze half for impromptu treats. Why this matters: Fresh-baked cookies beat store-bought any day. Have you tried freezing cookie dough before? Share your tricks below!

See also Presto Pesto Hamburger Mac

Fix Common Cookie Troubles

Too flat? Chill the dough longer—warm butter spreads too much. Too dry? Add a splash of milk next time. No browning? Check your oven temp with a thermometer. Why this matters: Small tweaks make big differences in texture. My grandkids used to call my first batch “pancake cookies” until I nailed it. What’s your biggest cookie-baking challenge? Let’s solve it together!

Your Questions, Answered

Q: Can I make these gluten-free? A: Swap flour for a 1:1 gluten-free blend. Add 1/4 tsp xanthan gum. **Q: How far ahead can I prep the dough?** A: Refrigerate up to 3 days or freeze for 3 months. **Q: Can I use margarine instead of butter?** A: Yes, but butter gives better flavor and chew. **Q: What if I only have coarse salt?** A: Use half the amount to avoid over-salting. **Q: Can I halve the recipe?** A: Absolutely! Adjust baking time by 1-2 minutes.

Bake with Love

Nothing beats sharing homemade cookies. Whip up a batch and savor the smiles. Tag **@SavoryDiscovery** on Pinterest to show off your creations. Happy cooking! —Elowen Thorn.

You need to try !



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Soft Chewy Chipless Cookie Delight

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Soft Chewy Chipless Cookie Delight | 11

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Soft Chewy Chipless Cookie Delight

Author: Elowen Thorn



Cooking Method: [Baking](#)



Cuisine: [American](#)



Soft Chewy Chipless Cookie Delight | 15

Courses: [Dessert Snack](#)



Soft Chewy Chipless Cookie Delight | 16

Difficulty: **Beginner**



Soft Chewy Chipless Cookie Delight | 17

Prep time: **10 minutes**



Soft Chewy Chipless Cookie Delight | 18

Cook time: **8 minutes**



Rest time:



Soft Chewy Chipless Cookie Delight | 20

Total time: **33 minutes**



Servings: **Not specified servings**



Calories: **kcal**

Best Season: **Summer**

Description

Experience the delightful contrast of textures and flavors with these

soft, chewy chipless cookies.

Ingredients

- ☐ ¾ cup (163 grams) unsalted butter, softened
- ☐ ¾ cup (145 grams) light brown sugar, packed
- ☐ ¼ cup (50 grams) granulated sugar
- ☐ 1 large egg
- ☐ 1 egg yolk
- ☐ 1 Tablespoon vanilla extract
- ☐ 2 ¼ cups (312 grams) all-purpose flour
- ☐ 1 teaspoon cornstarch
- ☐ 1 teaspoon baking soda
- ☐ ¾ teaspoon fine sea salt

Instructions

1. Preheat the oven to 350°F. Line two baking sheets with parchment.
2. In a large bowl or the bowl of a stand mixer, beat together ¾ cup butter, ¾ cup brown sugar, and ¼ cup white sugar. Add 1 egg, egg yolk and 1 Tablespoon vanilla and mix to combine.
3. Mix in 2 ¼ cups flour, 1 teaspoon cornstarch, 1 teaspoon baking soda, and ¾ teaspoon salt until combined.
4. Use a medium cookie scoop (or Tablespoon) to scoop the dough into 2-inch balls and place on prepared baking sheets. Gently press the center with the palm of your hand. Refrigerate dough balls for 10 minutes.
5. Bake 8 minutes, or until golden around the edges.
6. Remove from oven and let cool a few minutes on the baking sheet before removing to a cooling rack. Store in a covered container up to 3 days.

Notes

For added flavor, you can sprinkle with sea salt before baking or add mix-ins like chocolate chips or nuts if desired.

Keywords: Cookies, Chewy, No Chips, Dessert, Snack

See also Virgin Piña Colada Mocktail Magic