



# 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	3/4 cup (163 grams)	Softened
Light brown sugar	3/4 cup (145 grams)	Packed
Granulated sugar	1/4 cup (50 grams)	
Large egg	1	
Egg yolk	1	
Vanilla extract	1 Tablespoon	
All-purpose flour	2 1/4 cups (312 grams)	
Cornstarch	1 teaspoon	
Baking soda	1 teaspoon	
Fine sea salt	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

Author: Elowen Thorn

Cooking Method:[Baking](#)



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Cuisine:[American](#)



## Soft Chewy Chipless Cookie Delight | 15

Courses:[Dessert Snack](#)

Difficulty: **Beginner**

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**



## Soft Chewy Chipless Cookie Delight | 22

Calories: **kcal**

**Best Season: Summer**

## **Description**

Experience the delightful contrast of textures and flavors with these

soft, chewy chipless cookies.

## Ingredients

- ▢  $\frac{3}{4}$  cup (163 grams) unsalted butter, softened
- ▢  $\frac{3}{4}$  cup (145 grams) light brown sugar, packed
- ▢  $\frac{1}{4}$  cup (50 grams) granulated sugar
- ▢ 1 large egg
- ▢ 1 egg yolk
- ▢ 1 Tablespoon vanilla extract
- ▢ 2  $\frac{1}{4}$  cups (312 grams) all-purpose flour
- ▢ 1 teaspoon cornstarch
- ▢ 1 teaspoon baking soda
- ▢  $\frac{3}{4}$  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 3/4 cup butter, 3/4 cup brown sugar, and 1/4 cup white sugar. Add 1 egg, egg yolk and 1 Tablespoon vanilla and mix to combine.
3. Mix in 2 1/4 cups flour, 1 teaspoon cornstarch, 1 teaspoon baking soda, and 3/4 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