

Allrecipes Best Chocolate Chip Cookies

by Matt Rich

This chocolate chip cookie recipe makes dozens of delicious cookies with crisp edges and chewy middles loaded with chocolate chips. Submitted by Dora. Tested by Allrecipes Test Kitchen.

48 cookies (4 dozen) · 146 cal/serving

2g protein · 18g carbs · 7g fat

dessert

cookies

baking

chocolate

Ingredients

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 large eggs
- 2 teaspoon vanilla extract
- 1 teaspoon baking soda
- 2 teaspoon hot water
- ½ teaspoon salt
- 3 cup all-purpose flour
- 2 cup semisweet chocolate chips
- 1 cup chopped walnuts

Steps

1. Gather your ingredients, making sure your butter is softened, and your eggs are room temperature.
2. Preheat the oven to 350 degrees F (175 degrees C). Beat butter, white sugar, and brown sugar together in a large bowl with an electric mixer until smooth and creamy.
3. Beat in eggs, one at a time, then stir in vanilla.
4. Dissolve baking soda in hot water; add to batter along with salt and mix until combined.
5. Stir in flour, chocolate chips, and walnuts until a soft dough forms.
6. Drop rounded spoonfuls of cookie dough 2 inches apart onto ungreased baking sheets.
7. Bake in the preheated oven until edges are lightly browned, about 10 minutes.
8. Cool on the baking sheets briefly before transferring to a wire rack to cool completely.

9. Store in an airtight container or serve immediately and enjoy!

Originally from [allrecipes.com](https://www.allrecipes.com)