



## The Best Soft Chocolate Chip Cookies

★★★★★ 4.8 from 312 reviews

**Author:** Sally **Prep Time:** 1 hour, 15 minutes **Cook Time:** 12 minutes

**Total Time:** 1 hour, 30 minutes **Yield:** 2 dozen

*I have a few tricks that make these the best soft chocolate chip cookies that you'll ever try. With hundreds of positive reviews from bakers around the world, I'm confident you'll fall in love with this chocolate chip cookie recipe too. Chilling the cookie dough is imperative and cornstarch makes them extra soft and thick!*

### Ingredients

- 3/4 cup (1.5 sticks or 170g) **unsalted butter**, [softened to room temperature](#)
- 3/4 cup (150g) packed light or dark **brown sugar**
- 1/4 cup (50g) **granulated sugar**
- 1 large **egg**, at room temperature
- 2 teaspoons **pure vanilla extract**
- 2 cups (250g) **all-purpose flour** ([spoon & leveled](#))
- 2 teaspoons **cornstarch**
- 1 teaspoon **baking soda**
- 1/2 teaspoon **salt**
- 1 and 1/4 cup (225g) **semi-sweet chocolate chips**

### Instructions

- 1 In a large bowl using a hand-held mixer or stand mixer with paddle attachment, beat the butter, brown sugar, and sugar together on medium speed until combined and creamy, about 2 minutes. Beat in the egg and vanilla. Scrape down the sides and bottom of the bowl as needed.
- 2 In a separate bowl, combine flour, cornstarch, baking soda and salt. Add into the wet ingredients, then beat on low speed until combined. The cookie dough will be slightly thick. On low speed, beat the chocolate chips. Cover dough tightly with aluminum foil or plastic wrap and chill for at least 1 hour and up to 3-4 days. Chilling is mandatory for this cookie dough.
- 3 Remove cookie dough from the refrigerator and allow to sit at room temperature for 10 minutes. Preheat oven to 350°F (177°C). Line 2 large baking sheets with parchment paper or silicone baking mats. ([Always recommended](#) for cookies.) Set aside.
- 4 Once chilled, the dough will be slightly crumbly, but will come together when you work the dough with your hands. Roll cookie dough, a heaping 1.5 Tablespoons of dough per cookie (I use this medium-size [cookie scoop](#)), and place 3 inches apart on baking sheets.

- 5 Bake for 11-12 minutes, until barely golden brown around the edges. The cookies will look extremely soft when you remove them from the oven. Cool for 5 minutes on the baking sheet. If the cookies are too puffy, try gently pressing down on them with the back of a spoon. They will slightly deflate as you let them cool. If desired, while the cookies are still warm, press a few extra chocolate chips into the tops. This is completely for looks.
- 6 Transfer cookies to a cooling rack to cool completely. Cookies stay fresh covered at room temperature for up to 1 week.

## Notes

- 1 **Make Ahead & Freezing Instructions:** You can make the cookie dough and chill it in the refrigerator for up to 3-4 days. Allow to come to room temperature then continue with preheating the oven in step 3. Baked cookies freeze well for up to 3 months. Unbaked cookie dough balls freeze well for up to 3 months. Bake frozen cookie dough balls for an extra minute, no need to thaw. Read my tips and tricks on [how to freeze cookie dough](#).
- 2 **Special Tools** (affiliate links): [Stand Mixer](#) or [Handheld Mixer](#) | [Baking Sheets](#) | [Silicone Baking Mats](#) or [Parchment Paper](#) | [Cookie Scoop](#)
- 3 Be sure to check out my top 5 [cookie baking tips](#) AND these are my 10 must-have [cookie baking tools](#).
- 4 Adapted from [Anna Olson](#)

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