



Best Chocolate Chip Cookies

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**

Prep Time: 20 mins

Cook Time: 10 mins

Total Time: 30 mins

Servings: 48

Yield: 4 dozen cookies

Ingredients

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

Directions

Step 1

Gather your ingredients, making sure your butter is softened, and your eggs are room temperature.

Step 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.

Step 3

Beat in eggs, one at a time, then stir in vanilla.

Step 4

Dissolve baking soda in hot water; add to batter along with salt and mix until combined.

Step 5

Stir in flour, chocolate chips, and walnuts until a soft dough forms.

Step 6

Drop rounded spoonfuls of cookie dough 2 inches apart onto ungreased baking sheets.

Step 7

Bake in the preheated oven until edges are lightly browned, about 10 minutes.

Step 8

Cool on the baking sheets briefly before transferring to a wire rack to cool completely.

Step 9

Store in an airtight container or serve immediately and enjoy!

Nutrition Facts

Per serving: 146 calories; total carbohydrate 19g; dietary fiber 1g; protein 2g; total fat 8g; saturated fat 4g ; cholesterol 10mg; sodium 76mg; calcium 11mg; iron 1mg; potassium 52mg