



## crispy chewy chocolate chip cookies

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

These cookies have a lower chip-to-dough ratio than our [earlier favorites](#) and a thicker, softer thing going on than the [consummate cookies](#), to help you differentiate them. But when I'm looking for a classic cookie, kind of like the old school Toll House recipe but better, even, this is what I go for.

As always with cookies, you can scoop, [flash freeze](#) and then freeze the cookies until you're ready to bake them, or to bake a few off at a time. You can bake them straight from the freezer, adding a few minutes to your baking time, of course, or let them thaw out on a tray for a while.

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2 cups (260 grams) all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
3/4 cup (170 grams) unsalted butter, melted  
1 cup (190 grams) packed brown sugar  
1/2 cup (100 grams) granulated sugar  
1 tablespoon (15 ml) vanilla extract (yes, this is correct, but feel free to use less if it seems too much)  
1 large egg  
1 large egg yolk  
2 cups (about 12 ounces) semisweet chocolate chips

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Preheat the oven to 325°F (165°C). Grease cookie sheets or line with parchment paper.

Sift together the flour, baking soda and salt; set aside. In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended.

Beat in the vanilla, egg, and egg yolk until light and creamy. Mix in the sifted ingredients until just blended.

Stir in the chocolate chips by hand using a wooden spoon. Drop cookie dough 1/4 cup at a time (for giant cookies) or a tablespoon at a time (for smaller cookies) onto the prepared cookie sheets. Cookies should be about 3 inches apart.

Bake larger cookies for 15 to 17 minutes, or 10 to 12 minutes for smaller ones (check your cookies before they're done; depending on your scoop size, your baking time will vary) in the preheated oven, or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.

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