



Youth Recipe 2026 Easy Chocolate Chip Cookies



This easy chocolate cookie recipe is a perfect starting place for bakers: It's a one-bowl recipe that gives you cookies on the table in under an hour. Plus, there are lots of options to come up with your own wonderful variations: Add chocolate or other flavored chips, dried fruit, nuts, and even small candies. Start with this practically fail proof base, and you can't go wrong.

Prep: 12 mins Bake: 12 to 16 mins Total: 28 mins

Yield: 1 1/2 to 2 1/2 dozen medium cookies, depending on add-ins

Ingredients

*8 tablespoons (113g) unsalted butter, room temperature

- *1/3 cup plus 1 tablespoon (85g) granulated sugar
- *1/3 cup (71g) light brown sugar or dark brown sugar, packed
- *1/2 teaspoon table salt
- *1 teaspoon King Arthur Pure Vanilla Extract
- *1/4 teaspoon baking soda
- *1/2 teaspoon baking powder
- *1 large egg
- *1 1/2 cups (180g) King Arthur Unbleached All-Purpose Flour
- *2 tablespoons (28g) milk, optional for cakier cookies
- *2 cups (227g to 340g) chips, nuts, and/or dried fruit, optional

Instructions

1. Preheat the oven to 375°F. Lightly grease two baking sheets, or line with parchment.
2. Beat together the butter, sugars, vanilla, salt, baking powder, and baking soda till well combined and lightened in color.
3. Add the egg, beating till smooth. Scrape the sides of the bowl, and beat again till smooth.
4. Add the flour, mixing it in completely.
5. If you're making cookies using chips, nuts, etc, beat in the milk, then the add-ins. If you're making plain cookies, without add-ins, omit the milk.
6. Drop the cookies by the generous tablespoon onto the prepared baking sheets, spacing them about 2" apart. A tablespoon cookie scoop works well here.
7. Bake the cookies for 10 to 14 minutes (or up to 16 minutes; ovens may vary). The cookies should be a light golden brown, and a bit darker around the edges. For softer cookies, bake the shorter amount of time; for crunchy cookies, bake longer.
8. Remove the cookies from the oven, and cool right on the baking sheets.
9. Store these chocolate chip cookies airtight at room temperature for several days. Freeze for longer storage.