

Chocolate Chip Cookie Bars

These are the best chocolate chip cookie bars. This cookie bar recipe is easy to make (5 minutes to mix, 20 minutes to bake) and results in a gooey, chewy, doughy yet fully cooked chocolate chip cookie bar that is 100% irresistible. Serve warm with a scoop of ice cream!

Prep Time: 5 minutes | Cook Time: 25 minutes | Total Time: 30 minutes

Ingredients

- 1 cup butter softened
- 1 cup granulated sugar
- 1 cup light brown sugar packed
- 2 egg, large
- 2 tsp pure vanilla extract
- 3 cups all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- 1 tsp sea salt
- 2 cup chocolate chips

Instructions

Preheat oven to 350 degrees F.

Line a 9x9" square baking pan with parchment paper and lightly grease. Set aside.

In a small bowl, mix together flour, baking soda, baking powder, and salt. Set aside.

In the bowl of a standing mixer, cream together butter, light brown sugar and granulated sugar until well combined.

Add egg and vanilla to the butter/sugar mixture and beat until combined.

Add dry ingredients and beat until all the ingredients are thoroughly combined.

Add chocolate chips and mix until evenly distributed.

Press the cookie dough into the bottom of the prepared baking pan.

Top with extra chocolate chips (if desired).

Bake for 18-25 minutes, or until the edges are set, and the top is just barely browned.

Place baking pan on a wire cooling rack and let the bars cool in the pan for at least 30 minutes (preferably longer, they hold up better as they cool).

Use the parchment paper to lift the cookie bars out of the pan, then cut into squares and serve.

Notes

How to double this cookie bar recipe:

Need to serve a large crowd? Simply double the recipe exactly and bake it in a 9x13" baking dish for 20-25 minutes (or until the edges are golden brown and the top is lightly browned and set).

Ingredients Substituions:

All-purpose flour. For a gluten-free version, use an all-purpose gluten-free baking flour!

Brown sugar. If you like a deeper, molasses taste, then you can use dark brown sugar if you wish!

Granulated sugar. I bake with organic cane sugar (I buy the Kirkland brand at Costco). However any white, granulated sugar works well in this recipe!

Butter. Both salted or unsalted butter work beautifully in these cookie bars. I use salted! If you choose unsalted you might need to increase the sea salt (I recommend tasting the dough and deciding)!

Sea salt. I exclusively bake and cook with pure sea salt. Sea salt is different than table salt (that is iodized), so if you use table salt I recommend using ½ the amount called for in the recipe.

Chocolate chips. Choose your favorite chocolate chip variety to use in these cookie bars! I prefer dark or semi-sweet chocolate chips.

Can I use chocolate bar instead of chocolate chips? YES! You can use chopped chocolate in place of the chips!

Store/freeze

Store these cookie bars in an airtight container in the refrigerator for up to 1 week, or in the freezer for up to 2 months.