



Zina's Perfectly Chewy Chocolate Chip Cookies

by Zina Goldrich



Crisp edges, chewy centers, and just enough salt to keep things interesting. Zina's cookies are all about timing, restraint, and letting carryover heat do the work.



Prep Time:
15 Mins

Cook Time
10–11 mins

Serves:
18–24 Servings

Level:
Beginner

Ingredients

- 227 g salted butter, softened
- 165 g dark brown sugar
- 230 g granulated sugar
- 100 g eggs, beaten
- 6 g vanilla extract
- 290 g all-purpose flour
- 8 g kosher salt
- 6 g baking soda
- 180 g semi-sweet chocolate chips
- Extra kosher salt, for topping

Instructions

Step 1:

Preheat oven to 375°F (190°C). Line baking sheets.

Step 2:

Cream butter until pale and fluffy.

Step 3:

Add sugars and mix briefly.

Step 4:

Add eggs and vanilla; mix until combined.

Step 5:

Whisk flour, salt, and baking soda separately.

Step 6:

Add dry ingredients in batches; do not overmix.

Step 7:

Fold in chocolate chips.

Step 8:

Scoop dough onto sheets.

Step 9:

Bake 9½–11 minutes until edges set and centers look pale.

Serving & Finishing

- Sprinkle with salt and cool briefly before transferring.