



RECIPE

rhino

♥ recipes worth sharing

Grandma Lenon's Chocolate Chip Cookies



Description:

These cookies are soft, chewy, and packed with chocolate in every bite. Made with simple ingredients and classic flavor, they're perfect for any occasion—whether you're baking for family, friends, or just because!

INGREDIENTS

Dry Ingredients

- 2 1/4 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt

Wet Ingredients

- 1 cup (2 sticks) unsalted butter, softened
- 3/4 cup granulated sugar
- 3/4 cup brown sugar, packed
- 2 large eggs
- 2 tsp vanilla extract

Add-Ins

- 2 cups semi-sweet chocolate chips

RHINO TIP



Chill the dough for at least 30 minutes before baking. It helps the cookies hold their shape and gives you that perfect chewy texture!



PREP TIME
15 min



COOK TIME
10–12 min



TEMPERATURE
350°F



YIELD
24 cookies

STEP-BY-STEP INSTRUCTIONS

1



Whisk the dry ingredients.

In a medium bowl, whisk together the flour, baking soda, and salt. Set aside.

2



Cream the butter and sugars.

In a large bowl, beat the softened butter, granulated sugar, and brown sugar until light and fluffy.

3



Add the eggs and vanilla.

Beat in the eggs one at a time, then add the vanilla extract. Mix until well combined.

4



Combine wet and dry ingredients.

Gradually add the dry ingredients to the wet mixture. Mix just until combined.

5



Add the chocolate chips.

Fold in the chocolate chips until evenly distributed throughout the dough.

6



Scoop and bake.

Scoop dough into 2-tablespoon portions and place on a parchment-lined baking sheet. Bake at 350°F for 10–12 minutes, or until edges are lightly golden and centers look slightly underbaked. Cool on the baking sheet for 5 minutes, then transfer to a wire rack.

TIPS & VARIATIONS



Use high-quality chocolate chips for the best flavor.



Freeze cookie dough balls for up to 3 months. Bake straight from frozen!



For extra-chewy cookies, slightly undercook by 1–2 minutes.



Add 1/2 cup chopped nuts or a sprinkle of sea salt for extra flavor and texture.



Store cookies in an airtight container at room temperature for up to 5 days.

♥ Family favorites, one recipe at a time. ♥