



Perfect NYC Cookies – Thick, Goopy & Chocolate-Loaded Dessert Recipe

Servings: 6

Prep: 20 min

Cook: 14 min

Total: 1 hr 34 min



Ingredients

- 4.41 oz unsalted butter (*cold, cubed*)
- 3.53 oz light brown sugar
- 2.65 oz granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- 10.58 oz plain flour
- 1/2 tsp salt
- 1/2 tsp bicarbonate soda
- 1 tsp baking powder
- 10.58 oz chocolate chips (*or chocolate chunks*)

Instructions

- 1 In a large bowl, combine the unsalted butter, light brown sugar, and granulated sugar. Beat with an electric mixer until the mixture is creamy.
- 2 Add the egg and vanilla extract to the bowl. Whisk until well combined.
- 3 Add the plain flour, salt, bicarbonate soda, and baking powder. Mix until a cookie dough forms. You may need to use your hands toward the end to bring the dough together.
- 4 Fold in the chocolate chips or chunks until evenly distributed.
- 5 Weigh the dough into balls between 80g and 120g each. Place them on a tray lined with baking paper.
- 6 Freeze the dough balls for 30 minutes or refrigerate them for at least 1 hour.
- 7 Preheat your oven. Bake the cookies for 12–14 minutes at 180°C (fan) or 200°C (regular).
- 8 Let the cookies cool completely on the baking tray to allow them to set and stay goopy in the center.