

Melt-In-Your-Mouth  
Chocolate Chip Cookie  
Recipes!



[www.thebakingchocolatess.com](http://www.thebakingchocolatess.com)

Hi! I am Kim this e-book, *Melt-In-Your-Mouth Chocolate Chip Cookie Recipes*, is just a small sample of the types of dessert recipes that I like to share on my blog @ The Baking ChocolaTess.

After all, everyone needs a little chocolate chip cookie indulgence from time to time and chocolate chip cookies are undoubtedly the #1 cookie of all time and there are **10 different types of chocolate chip cookies included** in this ebook!  
Yum!

Each of these cookie recipes are easy to make, each are chocked full of glorious chocolate chips, and once made, always super fun to eat!

You can bake chocolate chip cookies for any occasion!

Gifting is one of the best reasons to bake cookies.

I hope you and your family enjoy these delightful treats! I look forward to you joining me often at mi casa, your casa, [www.thebakingchocolatess.com](http://www.thebakingchocolatess.com) where we can bake more cookie and dessert recipes together.

I've also added some bonus Cookie Baking Tips too! Cuz I love ya!

*Kim* xox

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# **Perfect Chocolate Chip Cookies!**



**“These perfect cookies are buttery, chewy, thick and chocked full of rich, semi-sweet chocolate chips. *Absolutely divine!*”**

# Perfect Chocolate Chip Cookies!

## Ingredients

- 1 1/2 cups all-purpose flour (see notes below)
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, room temperature (see notes below)
- 1/2 cup firmly packed light brown sugar
- 6 tablespoons granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 2 1/4 cups semisweet chocolate chips (I used Ghiradelli semi-sweet)

## Instructions

- Preheat the oven to 350°F and line 2 baking sheets with parchment paper or spray with non-stick spray..
- In a medium bowl, sift the flour, baking soda and salt together.
- In another large bowl, using an electric mixer at medium speed, beat together the butter, and sugars about 2 minutes and is smooth.
- Add the egg and vanilla and mix on low speed until mixed in.
- Gradually add the flour mixture and mix in until just incorporated. Do not keep mixing - do not overmix.
- Add chocolate chips and stir with a wooden spoon, again no overmixing, just until incorporated.
- Chill dough if dough is warm.
- Using a small or large ice cream scoop or heaping tablespoon, drop the dough onto the prepared baking sheets, 6 to 8 per pan, depending on size you are making.
- Bake the cookies, 1 sheet at a time, until the bottoms and edges are lightly browned and the tops feel firm when lightly touched,
- Small cookies bake 8-10 minutes
- Large cookies bake 10-13 minutes.
- Let the cookies cool for 5 minutes on the baking sheets, then transfer the cookies to wire racks to cool completely.
- Makes 15 - 30 cookies depending on size.

## Notes

- **Butter Tips:** To avoid flat cookies: Be sure your butter is room temp (not melted or even softened), and try using cold/chilled dough if dough is warm: Just put it in the refrigerator to chill before baking.
- **Flour Tips:** Don't over-mix cookie batter especially after the flour is added and add it gradually.
- **Make sure your baking soda is not expired.**

# **OMG! Soft-Batch Mini M&M & Chocolate Chip Cookies**



**“Soft, fluffy, bakery style, really, really freaking good cookies with random mini chocolate chips and mini M&M's in every bite. Addicting...of course!”**

## **OMG! Soft-Batch Mini M&M & Chocolate Chip Cookies**

Prep Time: 15 min

Cook Time: 12 min

### **Ingredients**

- 1/2 cup butter, softened
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1 large egg
- 1/2 teaspoon pure vanilla extract
- 1 1/2 cups all purpose Flour
- 1/4 cup vanilla instant pudding mix
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/4 cup mini chocolate chips
- 1 1/4 cups Mini M&M's
- 1/2 teaspoon butter extract, optional

### **Instructions**

- Preheat oven to 350 degrees F. and line a large baking sheet with parchment paper.
- Using a mixer, in a large mixing bowl, cream together the butter and sugars well.
- Add egg, vanilla (and butter extract, optional) and mix until well combined.
- Next, add in the flour, instant pudding mix, baking soda and salt and mix in until just combined on low speed. (don't overmix) Then remove the mixer/beaters from the bowl.
- Add in the mini chips and m&m's and stir in with a wooden spoon.
- Using a medium or large cookie scoop, scoop and place dough scoops on baking sheet, 1 inch for medium cookies and 2 inches for large.
- Bake for 10-12 minutes for medium and 12-14 for large.
- Let cool on cookie sheet for 10 minutes before transferring to cooling rack.
- Makes 2 dozen medium cookies or 18 large cookies.

# **Thick 'n Fudgy' Chocolate Explosion Cookies**



**“That's what these cookies  
are...pure chocolate explosions  
of love.”**



# Thick 'n Fudgy' Chocolate Explosion Cookies

## Ingredients

- 1 cup butter, softened
- 1½ cups granulated sugar
- 2 teaspoons vanilla extract
- 2 eggs
- 1/3 cup Hershey's Spreadable Chocolate
- 2 1/2 cups all purpose flour
- 2/3 cup cocoa powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 1/2 cups Dark chocolate chips, reserve 1/2 cup for tops of cookies
- 1 1/2 cups Milk Chocolate Chips, reserve 1/2 cup for tops of cookies
- Optional: Hershey's Spreadable Chocolate for drizzling

## Instructions

- Preheat the oven to 350 degrees. Prepare a baking pan with non-stick spray, parchment paper or a silicone baking mat.
- Using a mixer, cream the butter, sugar, and vanilla until creamy and fluffy.
- Add in the eggs and Hershey's Spreadable Chocolate and mix until just combined.
- In another bowl, combine the flour, cocoa powder, baking soda, and salt.
- Add the flour mixture to the butter mixture and mix until incorporated. The dough will be thick.
- Stir in 1 cup of dark and 1 cup of milk chocolate chips.
- Cover dough and place in fridge for 30 minutes or so.
- Using a large scoop, scoop the dough balls out and then roll the dough into even balls. Flatten just a tad and with the 1/2 cups of each of the reserved dark and milk chocolate chips left, gently press several chips into the tops of the cookies.
- Place on baking sheet and bake for 8-10 minutes and transfer to a cooling rack.
- If you want to add some extra chocolate 'oomph', melt some Hershey's Spreadable Chocolate in the microwave for 60 - 90 seconds and spoon into a plastic ziploc bag.
- Snip small hole in tip, squeeze and drizzle back and forth on cookies.

## Notes

- Pictured are very large cookies, so if you make smaller cookies, adjust time accordingly.
- Warm up cookies in microwave for a warm sweet treat, add some ice cream and hot fudge for an extra special treat! :)

# **Ultimate Dark Chocolate Chip Toffee Walnut Cookies**



**“These, thick, rich and chewy Ultimate Dark Chocolate Chip Toffee Walnut Cookies are a real treat if you are a lover of dark chocolate, toffee and walnuts. “**

# Ultimate Dark Chocolate Chip Toffee Walnut Cookies

## Ingredients

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 15 tablespoons unsalted butter, at room temperature
- 1 cup brown sugar
- 1/2 cup granulated sugar
- 2 teaspoons pure vanilla extract or maple syrup
- 2 large eggs, at room temperature
- 2 cups Ghiradelli 60% Dark Chocolate Chips
- 1 cup walnuts, roughly chopped

## Instructions

- Preheat oven to 375 degrees and line baking sheets with parchment paper for the baking to begin!
- In a medium-sized bowl whisk together the flour, baking soda and salt and set aside.
- Using a mixer, In a large bowl combine the butter, sugars, and vanilla or maple syrup and beat until light and fluffy.
- Add the eggs and beat until they're just combined and let rest for 5 minutes.
- Beat the eggs for another 30 seconds with mixer.
- Using a wooden spoon, gently fold in the flour mixture stirring only until the flour begins to disappear.
- Fold in the dark chocolate chips and walnuts.
- Using a large scoop (1/4 cup), scoop out over sized balls of dough and then pat between both hands making them rounder balls.
- Then place dough balls on prepared sheet, 6 per baking sheet.
- Bake for 11-14 minutes, or until golden at the edges but still soft in the middle.
- Let cookies cool for 5 minutes on the sheet before transferring to a wire rack to cool

## Notes

- For an added surprise add sea salt! :)

# **Nutella Marbled Chocolate Chip Cookies**



**“There’s treasure in them thar cookies!  
Got some sweet, soft, chewy and kinda  
crispy chocolate chip cookies marbled  
with Nutella swirls!”**

## **Nutella Marbled Chocolate Chip Cookies**

### **Ingredients**

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/8 teaspoon salt
- 1/2 cup butter, melted
- 2/3 cup granulated sugar
- 1/2 cup brown sugar
- 2 large eggs
- 1 1/2 teaspoons vanilla
- 1/3 cup Nutella
- 1 1/4 cups chocolate chips

### **Instructions**

- Preheat oven to 375 degrees.
- Whisk together the flour, baking soda and salt and set aside.
- Using a mixer, cream the butter, granulated sugar and brown sugar.
- Add in the eggs and vanilla and mix well.
- Slowly add the flour mixture to the batter, mixing well after each addition.
- Stir in the chocolate chips.
- Using a spoon, add the Nutella, swirling the Nutella throughout the dough barely, but enough to give them a marbled, swirled effect.
- Using a large ice cream scoop, drop the dough onto prepared baking sheets.
- Bake for 10-12 minutes until the bottoms of the cookies have just started to turn brown.
- Allow to cool for 2 minutes on the baking sheets, then transfer to wire racks to cool completely.

### **Notes**

- For smaller cookies, drop by tablespoons and bake for 8-10 minutes.
- Makes 12 large or 24 small.
- Bake longer for a crispier cookie.

# **Soft Batch Chocolate Chip Cookies! Pure Nirvana!**



**“Delectable, insane, buttery, rich, thick, soft-batch chocolate chip cookies are pure "Nirvana". You won't want to miss out on these!”**

## **Soft Batch Chocolate Chip Cookies! Pure Nirvana!**

### **Ingredients**

- 14 tablespoons unsalted butter, softened
- 1 cup granulated sugar
- ½ cup light brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2½ cups flour (+ a few extra tablespoons, see \*\* in directions below--I used 2 extra tablespoons)
- 1 teaspoon baking soda
- 1/2 teaspoon salt or sea salt
- 3 cups, any variation of chocolate chips or chocolate chunks

### **Instructions**

- Preheat the oven to 350 and line a few trays with baking paper or spray with non-stick spray.
- In a metal bowl, place the butter inside the bowl and place in the preheating oven.
- Leave it just for a few minutes, until the butter starts to melt around the outside (approx 1/2 of the butter melted). Take out of oven to cool.
- Once the butter has cooled, add both sugars and beat with a mixer until light and fluffy.
- Add the vanilla and eggs, beating between each addition just until mixed.
- Add the flour, baking soda and salt or sea salt and beat on a low speed, just until combined.
- \*\*If needed, add more flour, a tablespoon at a time, until the dough comes together in a ball and not sticking to the sides of the bowl.
- Fold in the chocolate chips until just incorporated.
- Use an ice cream or cookie scoop (1/4 cup for large, 1.5 tablespoons for medium) and drop the dough onto the prepared baking sheets, allowing room for spreading. Pat down cookies just a little and press additional chocolate chips on top of cookie dough if desired.
- Bake one tray of cookies at a time, for 10-12 minutes for large, 8-9 for small. Don't over-bake and allow to cool on wire rack.
- Makes 1 dozen large or 2 dozen small cookies.
- Store cookies in air-tight container.

### **Notes**

- I used 1 cup semisweet chocolate chips, 1 cup milk chocolate chocolate chips, and 1 cup dark chocolate chocolate chips in my recipe.

# **Best Coconut Chocolate Chip Oatmeal Cookies**



**“Thick and chewy delish cookies infused with coconut oil and loaded with chocolate chunks, coconut and oats. Incredible!!”**



# Best Coconut Chocolate Chip Oatmeal Cookies

## Ingredients

- 2 cups all purpose flour
- 2-1/2 cups 1 minute oats or rolled oats
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup virgin coconut oil, melted
- 1/2 cup granulated sugar
- 1 cup dark brown sugar
- 3 large eggs
- 2 tablespoons vanilla extract
- 2/3 cup sweetened coconut
- 2 cups semisweet chocolate chips or chunks

## Instructions

- Preheat oven to 350°F.
- Add flour, oats, baking soda, and salt into a medium-sized bowl and mix together. Set aside.
- Melt the coconut oil in the microwave for 30 - 45 seconds.
- Add the melted coconut oil (can be luke-warm, not hot) and sugars together with a mixer until smooth. Add eggs, beating in one at a time until incorporated. Add the vanilla and mix in.
- Add the dry ingredients, using mixer on low and mix until just barely combined.
- Fold in the chocolate chunks and coconut.
- Using a large cookie dough scoop (ice cream scoop size) scoop dough onto baking sheets lined with parchment paper. Cookies will spread some, so leave space 2 inches apart.
- Bake for about 10-12 minutes, until lightly golden brown. Let cool on baking sheet 5 minutes and transfer to wire rack.
- For smaller cookies, use small scoop or tablespoon and bake 8-10 minutes.

## Notes

- Yields: 24 large or 48 small

# **Perfect Thin & Crispy Chocolate Chip Cookies**



**Milk and the best large buttery, golden, thin-style, crispy chocolate chip cookies? What are we waiting for?**

## **Perfect Thin & Crispy Chocolate Chip Cookies**

### **Ingredients**

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1-1/4 teaspoons salt
- 1 cup butter
- 3/4 cup sugar
- 3/4 cup dark brown sugar, firmly packed
- 1 teaspoon water
- 1 teaspoon vanilla extract
- 2 large eggs, slightly beaten
- 1 cup 60% Ghiradelli Bittersweet Chocolate Chips
- 1 cup Ghiradelli Milk Chocolate Chips

### **Instructions**

- Preheat oven to 350°F.
- Grease or line 2-3 cookie sheets with parchment paper.
- In a large bowl, whisk together flour, baking soda and salt, set aside.
- In another large bowl, using a mixer, cream the butter and sugars together, then add the water and vanilla and mix until just combined.
- Next, add the slightly beaten eggs to the butter mixture and mix in lightly.
- Stir or mix in the flour mixture and when flour is mixed in, then fold in the chocolate chips.
- Using a large cookie scoop, scoop out cookie dough and place 2-inches apart onto prepared cookie sheets.
- Bake for 12-17 minutes or until the edges and centers of the cookies are golden brown.
- Remove from oven and allow to cool on wire racks.

### **Notes**

- Depending on your preference, bake a little longer for more crispy.

# **Symphony' Almond Toffee Milk Chocolate Chip Cookies**



**Delectable, insane, buttery, rich, thick, soft-batch milk chocolate chip cookies are pure "Nirvana" with Symphony Almond Toffee Bar chunks included. You won't want to miss out on these!**

# **'Symphony' Almond Toffee Milk Chocolate Chip Cookies**

## **Ingredients**

- 14 tablespoons unsalted butter, softened
- 1 cup granulated sugar
- ½ cup light brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2½ cups flour (+ a few extra tablespoons, see \*\* in directions below--I used 2 extra tablespoons)
- 1 teaspoon baking soda
- 1/2 teaspoon salt or sea salt
- 1 or 2 Symphony 6.8 oz bars, chopped into chunks
- 1 cup milk chocolate chips or semi-sweet
- Optional: Add extra almonds, chopped and Heath toffee bits for extra crunch if only using 1 Symphony bar. :)
- Optional: Sea salt for sprinkling

## **Instructions**

- Preheat the oven to 350 and line a few trays with parchment paper or spray with non-stick spray.
- In a metal bowl, place the butter inside the bowl and place in the preheating oven.
- Leave it just for a few minutes, until the butter starts to melt around the outside (approx 1/4 of the butter melted). Take out of oven and let cool for a couple of minutes.
- Add both sugars and beat with a mixer until light and fluffy.
- Add the vanilla and eggs, beating between each addition just until mixed.
- Add the flour, baking soda and salt or sea salt and beat on a low speed, just until combined.
- \*\*If needed, add more flour, a tablespoon at a time, until the dough comes together in a ball and not sticking to the sides of the bowl.
- Fold in the Symphony Bar chunks and the milk chocolate chips until just incorporated.
- Use an ice cream or cookie scoop (1/4 cup for large, 1.5 tablespoons for medium) and drop the dough onto the prepared baking sheets, allowing room for spreading. Pat down cookies just a little and press additional chocolate chips on top of cookie dough if desired.
- Bake one tray of cookies at a time, for 10-12 minutes for large, 8-9 for small. Sprinkle with a little extra sea salt if desired. Don't over-bake and allow to cool on wire rack.
- Makes 1 dozen very large or 2 dozen small cookies.
- Store cookies in air-tight container.

# **Ultimate Snickers Peanut Butter Cookies**



**Ultimate Snickers Peanut Butter Cookies are the best of both worlds! Scrumptious Snickers Candy Bars and soft, thick, fudgy Peanut Butter Cookies loaded with milk chocolate chips!**

# Ultimate Snickers Peanut Butter Cookies

## Ingredients

- 3/4 cup butter, softened
- 3/4 cup sugar
- 1 cup brown sugar
- 1 cup peanut butter (creamy or crunchy)
- 2 large eggs
- 1 tablespoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups milk chocolate chips or semi-sweet chocolate chips
- 1 bag 8 oz. Snickers Unwrapped Bites, chopped into quarters

## Instructions

- Preheat the oven to 350F.
- Using a mixer, mix the butter, sugars, peanut butter, eggs and vanilla together until combined.
- Add in the flour, soda, and salt in and mix until just combined.
- Fold in chocolate chips.
- Using an ice cream scoop, scoop the dough onto ungreased cookie sheets. (6 per sheet, these will be large, thick cookies!)
- Use your hand and slightly flatten each scoop of dough.
- Cook for 12-14 minutes at 350.
- Remove cookies from oven and cool on baking sheet 2-3 minutes before placing on cooling rack.
- Press the Snicker pieces very, very lightly on top of the cookies, devour warm or room temperature.
- Makes 18 cookies.

## Notes

- I was short Snickers pieces for two cookies, but I think someone might have ate a few. :) So, you might want to have some back-up.

# Cookie Baking Tips For You!

Here are some awesome baking tips to help you in the kitchen baking these yummy cookies perfectly!

## ***Read the entire recipe through!***

That way you don't overlook your ingredients, steps and tools needed to make your recipe. When baking, you need to have accuracy, so it's very important that you are familiar with the recipe before beginning. You might want to read it through two or three times more, just to make sure it all makes sense and you have everything you need.

## ***Use good utensils and tools***

Round up all the bowls, baking pans and measuring utensils you will need and place on your worktop before starting.

## ***Use fine quality and fresh ingredients***

Be sure your ingredients are fresh and are of fine quality. If they aren't, your baked goods won't be of good quality either.

## ***Bring ingredients to room temperature***

Ingredients like butter, shortening and eggs need to come to room temperature. Store them on the counter several hours prior to making the recipe. Room temperature butter mixes better with dry ingredients, like flour and sugar and helps the cookie hold its shape as your cookie bakes. Unless your recipe calls for chilled or melted butter, stick with room temperature. The fastest way to get butter to room temperature is to cut it into pieces or grate it and let it sit on a plate for approximately 30 minutes while you get the other ingredients ready.

## ***Unsalted Butter***

Unsalted butter is normally what is recommended for baking. If you do use salted butter, only use 1/2 the amount of salt called for in the recipe. Don't skip salt, because it balances out the flavors and sweetness.

## ***Creaming your butter and sugar***

"Creaming" is basically blending ingredients together with butter, shortening or a solid fat. Creaming butter and sugar serves two important principles. Number one, it allows the sugar to be well distributed throughout the batter and disperse into the butter. Number two, by beating together the ingredients until light, pale and fluffy, it incorporates more air into the batter, making your cookies lighter in texture.

## ***Measure your flour correctly***



The most important tip for any baker is if you add too much flour, it will make your baked goodies tough, dry and hard. When in doubt, it is always better to use a little less flour. Most times, I will subtract a couple of tablespoons of flour and add it back in after seeing what my dough looks like according to what the recipe calls out it should look like. Always be sure to not overwork the dough and incorporate just until the flour disappears.

### ***Oven Temperature***

Preheat your oven 10-15 minutes before you begin baking your cookies. You can purchase an oven thermometer to check your oven to make sure it is operating at the right temperature. Cooking times can throw off the texture and appearance of your cookies if your oven isn't heating properly.

### ***Baking Sheets***

Be sure to use a baking sheet without sides or with very low sides. Use parchment paper to line pans or lightly grease pan before using. Too much grease will cause the dough to spread and edges will be crisp and thin out and sometimes burn. Cookies spread more on greased sheets so parchment paper is preferred. When baking, bake on one cookie sheet at a time, on the center rack of the oven, providing proper heat circulation. Let the cookies cool on the pans for a few minutes before transferring to wire racks or cookies could break when removing from cookie sheet because they are still hot. Also, when adding a new batch of cookies to your baking sheet, make sure the baking sheet is either cool or at room temperature, otherwise, your cookies will melt and change the appearance of your cookies.

### ***Baking Perfect Cookies***

Use a cookie scoop or ice cream scoop to get those picture-perfect cookies to all look the same. Leave 2 inches between cookies. If cookies are large, then adjust for more space. If it spreads too much try chilling the dough or adding a little more flour to the dough. When baking the cookies, I always set my timer, and check my first batch of cookies 2 – 3 minutes before the cookies are meant to be done, and then adjust how long I want to set my timer for the rest of the cookies. Timing correctly can mean the difference between a great cookie and a ruined cookie. Remove baked cookies from the cookie sheet to the wire rack immediately to prevent further baking, unless the recipe directs otherwise. That way the cookies aren't hard to remove and won't break or tear.

### ***Chill the dough before baking***

Chilling the dough helps softer doughs keep their shape and makes the dough easier to work with. Chilling the dough also improves the flavor and allows the dough to relax a bit.

### ***Freezing dough***

Making and freezing doughs ahead of time not only is a great time saver, but it improves the texture of the cookies. 'Icebox' cookies or 'Slice & Bake' cookies are shaped into a log and wrapped and then either chilled

or frozen until it's time to bake. You can also form drop cookie dough into balls and freeze and then plop them on your baking sheet frozen, adding a few minutes to the baking time. This also lets you make a lot of different cookie dough(s) in any given day. Then take another day for the best part: baking decorating and eating!

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You can catch me on **Facebook**, **Pinterest** and **Twitter** as well. Please feel free to contact me at [thebakingchocolatess@mail.com](mailto:thebakingchocolatess@mail.com) anytime if you have a recipe request or you would like to share one of your recipes you are dying for me to publish!

*Kim* xox