

Chewy Chocolate Chip Cookie Bars

Servings: 24 bars

Source: Adapted from A FarmGirl's Dabbles

A quick and super easy chocolate chip cookie recipe with no mixer or chilling required. You will love how soft and chewy these are and they are sure to become your go to cookie bar.

INGREDIENTS

2 cups plus 2 tablespoons all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
3/4 cup unsalted butter, melted and cooled to room temperature
1 cup packed light brown sugar
1/2 cup sugar
1 large egg
1 large egg yolk
2 teaspoons vanilla extract
2 cups semi-sweet chocolate chips, divided
Sea salt flakes, optional

Notes: Dark chocolate chips or mini M&Ms may be substituted for semi-sweet chocolate chips.

DIRECTION

1. Adjust oven rack to lower-middle position. Preheat oven to 325°F. Lightly spray a 9"x13" metal baking pan with non-stick spray or line with heavy duty foil sprayed with non-cook spray.
2. In a medium bowl, whisk together flour, salt, and baking soda. Set aside.
3. In a large bowl, combine melted butter, brown sugar, sugar, eggs, and vanilla.
4. Fold dry ingredients into wet mixture, until half combined, then add 1 ¾ cups chocolate chips, then continue until just combined. Do not over mix.
5. Transfer dough to prepared pan. Press evenly into pan using spatula &/or fingertips.
6. Sprinkle reserved chocolate chips over the top, pressing them into the dough slightly.
7. Bake about 20-25 minutes until top is light golden brown and slightly firm. If desired sprinkle lightly with sea salt flakes.
8. Cool on wire rack before cutting.

Nutrients Per Serving:

210 Calories | 10g Fat (6g Saturated) | 29g Carbohydrates | 19g Added Sugar | 2g Protein | 75mg Sodium | 1g Fiber