

Soft Batch Cream Cheese Chocolate Chip Cookies

Prep Time: 20 minutes

Cook Time: 8–10 minutes

Servings: 12 Recipes by: Undeniably Dairy

Looking for the secret to ultra-soft, chewy chocolate chip cookies? Cream cheese adds a lightly tangy flavor while creating a dense-yet-tender texture. The added fat and moisture help prevent the dough from spreading too much in the oven. Perfect for dunking in a cold glass of milk!

Ingredients

- 2 ¼ cups all-purpose flour
- 2 teaspoons cornstarch
- 1 teaspoon baking soda
- ½ teaspoon kosher salt
- ½ cup unsalted butter, room temperature
- 4 ounces cream cheese, room temperature
- ¾ cup light brown sugar, packed
- ¼ cup granulated sugar
- 1 large egg
- 2 teaspoons pure vanilla extract
- 2 cups semi-sweet chocolate chunks

Directions

- 1 Line two rimmed baking sheets with parchment paper.
- 2 Whisk together flour, cornstarch, baking soda, and salt in a large bowl. Set aside.
- 3 Beat butter, cream cheese, brown sugar, and granulated sugar until light and fluffy (4–6 minutes).
- 4 Add egg and vanilla; mix until fully combined.
- 5 Add dry ingredients to wet ingredients and mix until just combined. Fold in chocolate chunks.
- 6 Preheat oven to 350°F. Scoop dough (2-inch scoop) onto baking sheets, spacing 2 inches apart.
- 7 Bake one sheet at a time for 8–10 minutes, rotating halfway through, until edges are lightly golden.
- 8 Transfer to a wire rack and cool completely.

Tip

Portioned cookie dough can be frozen in resealable plastic bags for up to 3 months. Bake directly from frozen, adding 2–5 extra minutes to the baking time.