

These cookies are quick, easy, and absolutely delicious! They have a perfect balance—crispy on the outside, gooey in the middle, and loaded with melty chocolate chips ☑.

The best part? No chilling required, and you can make them in the air fryer!

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- 60g unsalted butter, softened
- 80g light brown sugar
- 20g granulated sugar
- 1/2 large egg
- 1 tsp vanilla extract
- 170g plain flour
- 1/2 tsp baking powder
- 1/2 tsp bicarbonate of soda
- 1 tsp salt
- 140g chocolate chips/chunks

Instructions:

1▯ Prepare the dough: In a mixing bowl, cream together the softened butter, light brown sugar, and granulated sugar until the mixture is light and fluffy. Add the egg and vanilla extract, mixing until smooth.

2▯ Combine dry ingredients: In a separate bowl, whisk together the flour, baking powder, bicarbonate of soda, and salt. Gradually fold the dry ingredients into the wet mixture until fully combined.

3▯ Add the chocolate: Gently fold in the chocolate chips or chunks, ensuring they are evenly distributed throughout the dough.

4▯ Shape the cookies: Scoop out equal portions of dough (about 2 tablespoons each) and roll them into balls. Place them on a piece of parchment paper, leaving space between them.

5▯ Air fry: Preheat your air fryer to 160°C (320°F). Carefully place the cookie dough balls into the air fryer basket (on parchment paper) and cook for 8-10 minutes until golden brown. The cookies will still be soft in the center but will firm up as they cool.

6▯ Cool & enjoy! Let the cookies rest for a few minutes before transferring them to a wire rack. Serve warm with a glass of milk or your favorite hot drink.

▯ Oven alternative: If using an oven, bake at 180°C (160°C fan) for 10-12 minutes until the edges are set and golden brown.

Enjoy every delicious, chocolatey bite! ▯▯