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🍪 Ultimate Chocolate Chip Cookie Bars — Easy & Irresistible

Looking for a simple, crowd-pleasing bake that tastes like childhood nostalgia in every bite? These Chocolate Chip Cookie Bars are soft, chewy, and studded with gooey chocolate – perfect for family dessert nights, potlucks, or treating yourself after a long day.

Whether you're baking for a cozy winter evening in the UK, a sunny afternoon in Canada, or a get-together in Germany, this recipe is fuss-free and foolproof — and it never fails to impress.

Ingredients (Chocolate Chip Cookie Bars)

- 1 cup unsalted butter, softened
- 1 cup packed brown sugar
- 1/2 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups semisweet chocolate chips

Optional:

- For a nutty crunch — add 1 cup chopped walnuts or pecans

- For a richer chocolate taste — substitute semisweet chips with dark chocolate
- For a seasonal twist — stir in 1/2 teaspoon cinnamon (great for autumn/winter baking!)
- For gluten-free baking — substitute the all-purpose flour with a gluten-free flour blend



Chocolate Chip Cookie Bars

Instructions (Chocolate Chip Cookie Bars)

1. Preheat your oven to 350 °F (175 °C). Grease a 9×13-inch baking pan or line it with parchment paper.
2. In a large bowl, cream together the softened butter, brown sugar, and granulated sugar until the mixture is smooth and fluffy.
3. Beat in the eggs one at a time, ensuring each is fully incorporated, then stir in the vanilla extract.
4. In a separate bowl, whisk together the flour, baking soda, and salt.
5. Gradually add the dry ingredients to the wet mixture, mixing until just blended — avoid overmixing.
6. Fold in the chocolate chips (and nuts, if using), ensuring they are evenly distributed.
7. Spread the dough into the prepared baking pan, smoothing the top with a spatula.
8. Bake for 25–30 minutes, or until the edges turn golden brown and the center is set.

9. Remove from oven and allow to cool in the pan on a wire rack. Once cooled, cut into bars.

Serving & Storage Tips (Chocolate Chip Cookie Bars)

- Once completely cooled, store the bars in an airtight container — they'll keep soft and chewy for up to 5 days.
- For a warm, gooey treat: microwave a bar for 10–15 seconds just before serving; add a scoop of vanilla ice cream for extra indulgence.
- Want to freeze? Wrap individual bars in cling film and freeze up to 3 months. Thaw overnight at room temperature or warm gently in the oven.

Why You'll Love This (Chocolate Chip Cookie Bars Recipe)

- Easy & beginner-friendly — no fancy techniques or special equipment needed.
- Flexible & customizable — easily adapt for nuts, dietary needs (gluten-free), or richer chocolate.
- Perfect for sharing — makes a large batch, great for families, gatherings, or potlucks.
- Universal appeal — chocolate and cookies are loved worldwide, so it resonates with readers across the UK, USA, Canada, Germany and beyond.

Tips for Readers

- For best texture: don't overbake. The center should be set but still soft — it will firm up slightly as it cools.
- If using dark chocolate chips, the bars will be slightly richer and less sweet — ideal for those who prefer a deeper chocolate flavour.
- Want more crunch? Lightly toast chopped nuts before folding into the batter — adds a nice smoky-nutty depth.

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