

Lazy Christmas Cookies



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Soft Gingerbread Cookies

These simple and delicious soft gingerbread cookies are the best homemade holiday treat to enjoy. The perfect blend of sweet and spicy, this Christmas classic is baked from scratch with a dough made with sugar, molasses, butter, and spices. They're then decorated with icing and sprinkles. Chewy and moist, you'll love our soft gingerbread cookies recipe!

Soft Gingerbread Cookies

Makes 16 Cookies

Ingredients

- 1 cup butter
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{4}$ cup molasses
- 2 eggs
- 1 tablespoon vanilla
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 2 $\frac{1}{4}$ cups of flour
- 2 tablespoons ground ginger
- 1 teaspoon cinnamon
- $\frac{1}{4}$ teaspoon of cloves
- $\frac{1}{4}$ teaspoon nutmeg

Instructions

1. In the bowl of a stand mixer, cream butter and sugar.
2. Add molasses, vanilla, and eggs; mix on medium-low until well combined, the mixture will appear a little separated.
3. Stir in baking soda, salt, ginger, cinnamon, cloves, and nutmeg.
4. Gradually add flour; mix until just combined.
5. Use a cookie scoop to spoon large balls of dough onto the cookie sheet. Press down on the dough to flatten.
6. Bake for 9-10 minutes at 375 degrees.
7. Cool completely before frosting.



Butterscotch Haystacks

Butterscotch haystacks are a classic Christmas cookie your family will absolutely love. Four simple ingredients combine to make this sweet and salty cookie. It's the perfect, old-fashioned treat to serve at any party, potluck or holiday gathering.

Butterscotch Haystacks

Makes 36

Ingredients

- 7 cups chow mein noodles
- 1.5 cups butterscotch chips
- 3/4 cup peanut butter
- 1/2 cup salted peanuts

Instructions

1. Place the peanuts and the chow mein noodles in a large bowl.
2. In a medium saucepan over low heat melt the chips and the peanut butter together.
3. Pour the butterscotch chips and peanut butter mixture over the peanuts and noodles and toss together until all coated.
4. Drop by tablespoons onto wax paper making little piles and allow to cool.



Red Velvet Cookies

These red velvet cookies are an easy, homemade soft cookie recipe that you'll love!

Red Velvet Cookie Recipe

Makes 24 Cookies

Ingredients

- 1 1/2 cups all-purpose flour
- 2 1/2 tablespoon cocoa powder
- 1 teaspoon cornstarch
- 3/4 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup butter softened
- 1 cup granulated sugar
- 1 teaspoon white vinegar
- 1 large egg
- 1 1/2 teaspoon vanilla extract
- 1 1/2 teaspoon red food coloring

Instructions

1. Combine flour, cocoa powder, cornstarch, baking powder, and salt in a bowl. Set aside.
2. Blend the sugar and butter on medium speed with a mixer until light and fluffy, about two minutes. Add the egg, blend completely, then the vanilla, red food colouring, and vinegar.
3. Add the flour mixture into the wet mixture slowly, incorporating fully. Cover with plastic wrap and refrigerate the mixture for at least an hour or overnight.
4. Preheat oven to 375°F.
5. Roll the red velvet cookie dough into tablespoon-sized balls and roll in a small bowl of white sugar to dust.
6. Place the cookie dough balls on a lined baking sheet and bake 8-12 minutes until spread and slightly firm to the touch. Remove from the oven, cool on the baking sheet for about a minute, and then remove to a cooling rack.



Cinnamon Roll Cookies

Cinnamon roll cookies are a fun twist on a classic cinnamon roll. A simple, buttery, from scratch sugar cookie dough is swirled with a delicious cinnamon-sugar mix before being rolled, sliced and baked on a cookie sheet. After baking, they are topped with a sweet glaze you'll love.

Cinnamon Roll Cookie Recipe

Makes 40 Cookies

Ingredients

SUGAR COOKIES

- 3 Cups Flour
- 1 Cup Unsalted Butter Room Temperature
- 2 Eggs Room Temperature
- 4- oz Cream Cheese Softened
- 1 ½ Cups Sugar
- 2 Tsp Pure Vanilla Extract
- 1 Tsp Fine Sea Salt
- 1 ½ Tsp Baking Powder
- ¾ Tsp Almond Extract

CINNAMON FILLING

- 3 Tbsp Butter Melted
- 1.5 Tbsp Cinnamon
- ¼ Cup Granulated Sugar
- ¼ Cup Brown Sugar

ICING

- 1 Cup Powdered Sugar
- ½ Tsp Pure Vanilla Extract
- 2-3 Tbsp Whole Milk
- 1 Tbsp Butter Melted
- ¼ Tsp Almond Extract Optional

Instructions

1. In a medium mixing bowl combine the flour, baking powder, and salt. Whisk together and set aside.
2. Using a stand mixer with a paddle attachment, add the butter and beat on medium until soft and fluffy, about two minutes. Add the cream cheese and continue to beat together until creamy and no lumps remain, about two minutes. Add the sugar and continue beating for another 1-2 minutes, or until fluffy. After stopping the mixer, scrape down sides with a rubber spatula. Turn mixer on medium speed and add the eggs, pure vanilla extract, and almond extract. Allow to mix until fluffy, about two minutes.
3. Slowly add the flour mixture to the butter mixer while on low speed and allow the mixture to slowly incorporate. Again, you'll want to be sure to scrape the sides down with a rubber spatula as needed. Do not over mix!
4. Divide the dough into two equal amounts, placing each in a piece of plastic wrap. Wrap plastic wrap around dough and refrigerate for 1-2 hours before rolling dough.
5. After the dough has chilled in the refrigerator roll one part out on a silicone baking mat to roughly 8x9 inches (rolled dough should be about ¼ inches thick). You don't want it to be too thick or it will lose the cinnamon roll shape. HELPFUL TIP: Flipping the dough over while rolling will prevent the dough from sticking to your silicone mat. I also sprinkled flour on my surface to help keep it from sticking.
6. Combine all ingredients for the cinnamon filling in a mixing bowl and stir together. Evenly spread ½ of the cinnamon mixture over the rolled out dough. Tightly roll the dough into a 9-inch log. The center of the cookie is the start of the rolling process so go slowly and evenly.
7. Repeat steps ten and eleven with the remaining dough and cinnamon filling mixture and then place both logs in the refrigerator for two hours.
8. Remove your cinnamon roll cookie logs and place them on a large cutting board. With a serrated knife -- working quick to ensure the logs are still chilled when you cut them -- cut each cookie to a thickness of about ½ inch slices. Again, you don't want it to be thicker so it doesn't lose its shape. HELPFUL TIP: These cookies need to be placed in the oven while still cold.
9. Place each cookie on a silicone baking mat and place in the oven 2-inches apart from each other or about 12 on a sheet.
10. Bake at 350 degrees for 8-11 minutes. Remove from the oven right as they start to brown on the edges. Do not overcook these cookies. They are best when they are taken out of the oven when they are still light and golden. They may appear to be undercooked but will continue cooking inside after removing from the oven.
11. Leave on the baking mat for 5 minutes before removing to a cooling rack.
12. For the Icing: Whisk all icing ingredients together in a bowl. If the mixture is too thick add additional milk one teaspoon at a time until desired consistency is reached.



Christmas Pinwheel Cookies

These festive, swirled Christmas pinwheel cookies are a holiday favorite thanks to my Grandma's secret recipe. You'll feel like a Pinterest champ when you find out how easy it is to make pinwheel cookies from scratch. Soft and buttery, we have these old fashioned cookies every Christmas. And they're the perfect treat to serve Santa Claus on Christmas Eve!

Christmas Pinwheel Cookies

Makes 24

Ingredients

- 1 cup butter
- ½ cup sugar
- ½ cup powdered sugar
- 1 egg
- 1 ½ teaspoons vanilla
- 2 cups flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- Red food coloring about ¼ teaspoon gel food coloring or more to get desired color
- Green food coloring about ¼ teaspoon gel food coloring or more to get desired color
- 4 tablespoons red green and white Christmas cake decorating sprinkles

Instructions

1. In a large bowl cream together the butter, white sugar, powdered sugar, egg and vanilla.
2. Divide dough into two equal pieces and place each in its own bowl
3. Add red food coloring to one ball of dough and work it into the dough until uniform in color.
4. Add green food coloring to one ball of dough and work it into the dough until uniform in color.
5. Transfer each ball of dough to its own piece of wax paper that has been lightly floured.
6. Flour top of dough ball lightly and roll out into a rectangular shape about ¼ inch thick. So now you have a red rectangle and a green rectangle each on its own wax paper.
7. Chill the dough in the refrigerator for at least 10-15 minutes. You can stack one rectangle wax paper on top of the other one to chill.
8. After dough has chilled remove from refrigerator. Flip the red dough onto the top of the green dough and peel the wax paper away. Now the red and green pieces of dough are touching and layered.
9. Once the dough is pliable using the wax paper that is on the bottom begin to make a log roll of the dough rolling the end up and pulling away the wax paper. If the dough starts to tear just pinch it together.
10. Place the 4 tablespoons of candy sprinkles onto a rimmed sheet pan.
11. Once the log has been rolled tightly place it directly onto the sprinkles in the pan and roll until coated well.
12. Wrap the log in wax paper or plastic wrap and store in the refrigerator for two hours.
13. Place the cookie slices onto a lightly greased cookie sheet with at least 2 inches between each cookie (so about 12 per cookie sheet).



Gingerbread

This old-fashioned gingerbread is a traditional holiday favorite. Dense, moist and rich, this simple cake is easy to mix and bake and is perfect to serve at Christmas gatherings.

Gingerbread

Serves 9

Ingredients

- ½ cup butter softened
- ½ cup packed dark brown sugar
- 1 cup unsulphured molasses
- 1 egg
- 1 teaspoon vanilla
- 2 ½ cups flour
- 1 ½ teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- ¾ teaspoon nutmeg
- ¾ teaspoon cloves
- ½ teaspoon salt
- 1 cup boiling water

Instructions

1. Prepare a 9x9 pan by generously greasing and flouring or line with parchment paper. Preheat oven to 350 degrees.
2. In a large bowl cream together the butter and brown sugar.
3. Add molasses and mix until combined.
4. Add the egg and vanilla. Mix well.
5. In a separate medium-size bowl whisk together the flour, baking soda, baking powder, cinnamon, ginger, nutmeg, cloves, and salt.
6. Gradually add the dry ingredients to the wet molasses mixture. Stir until combined.
7. Carefully stir in the boiling water until smooth.
8. Pour into prepared pan.
9. Bake for 40 minutes.



Gingerbread Cookies

In our family, we make these old-fashioned gingerbread cookies every Christmas. A handful of ingredients form a delicious dough that's the best for cutting, baking and decorating!

Gingerbread Cookies

Makes 30 Cookies

Ingredients

- 1/4 cup butter room temperature
- 1/2 cup light brown sugar
- 1/2 cup molasses
- 1 teaspoon vanilla
- 3 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 3 teaspoons ground ginger
- 1 teaspoon cinnamon
- 1/2 teaspoon ground cloves
- 1/4 teaspoon cardamom
- 1/2 teaspoon salt
- 1/2 cup water
- royal icing
- candies for decorating

Instructions

1. Cream butter and brown sugar in the bowl of an electric mixer. Add molasses and vanilla and mix until completely combined.
2. Whisk flour, baking soda, spices, and salt in a medium bowl. Add dry ingredients to the butter mixture about 1/2 cup at a time, adding water in between. Mix until combined.
3. Wrap dough in plastic wrap and chill in the refrigerator for one hour, or overnight.
4. Preheat oven to 350°F. Line two baking sheets with parchment paper. Set aside.
5. Roll dough out on a floured board to 1/8 to 1/4 inch thick. Use cutters to cut out shapes.
6. Bake for 8 to 10 minutes. Let cool on baking sheets for 5 minutes, then let cool completely on wire rack.
7. Decorate with royal icing and candies.



Peanut Butter Cookie Cups

These delicious Peanut Butter Cookie Cups are an easy, homemade recipe you'll fall in love with. The combination of a little bit of a crisp edge with a delightfully gooey center and a dash of nostalgia makes the perfect treat.

Peanut Butter Cookie Cups

Serves 12

Ingredients

- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1/2 cup peanut butter
- 1/4 cup shortening
- 1/4 cup butter or margarine softened
- 1 egg
- 1 1/4 cups all-purpose flour
- 3/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 12 Mini Peanut Butter Cups

Instructions

1. Mix sugars, peanut butter, shortening, butter and egg in large bowl. Stir in remaining ingredients. Cover and refrigerate about 2 hours or until firm.
2. Heat oven to 375°F.
3. Shape dough into 1 1/4-inch balls, place into ungreased cookie muffin tin.
4. Bake 9 to 10 minutes or until light golden brown. Press mini peanut butter cups into the center of each cookie. Cool and remove from muffin tin and place cookies on a wire rack.



Oatmeal Chocolate Chunk Cookies

These oatmeal chocolate chunk cookies are an easy homemade cookie recipe that comes out super soft and chewy every time. Loaded with dark chocolate and flavored with a hint of coconut and coffee, they're an instant favorite.

Oatmeal Chocolate Chunk Cookies

Makes 18 Cookies

Ingredients

- 1 cup butter
- 1 cup brown sugar
- ½ cup white sugar
- 1 egg
- 1 teaspoon instant coffee
- 2 teaspoons vanilla
- 1 ½ cups all-purpose flour
- 1 ¼ teaspoons baking soda
- ½ teaspoon salt
- 1 cup quick cook oats
- 1 bag dark chocolate chunks
- 2 cups shredded sweetened coconut

Instructions

1. In mixing bowl, cream together butter and sugar until smooth and creamy.
2. Add egg, vanilla, and instant coffee. Mix until smooth.
3. Mix in flour, oats, baking soda, and salt.
4. Stir in chocolate chunks and coconut.
5. Scoop large 2-inch scoops onto a baking sheet.
6. Bake at 375 for 14-15 minutes.
7. Remove from oven and place on a baking rack to cool.



Candy Cane Kiss Cookies

Sweet and chewy, these candy cane kiss cookies (or Christmas blossoms as we call them in our house) are a holiday favorite! A rich chocolate dough is made from scratch, then baked, and topped with a Hershey's peppermint kiss.

Candy Cane Kiss Cookies

Makes 30 Cookies

Ingredients

For the cookies:

- 1 cup butter
- 2 cups sugar
- 2 eggs
- 1 tablespoon vanilla
- 2 ¼ cups flour
- ¾ cup cocoa powder
- ½ teaspoon salt
- 1 tablespoon baking powder
- 1 bag peppermint kisses

Instructions

1. In a large bowl, cream together butter, vanilla and sugar. Add eggs 1 at a time and mix until creamy, about 30-45 seconds.
2. In a separate bowl, whisk together dry ingredients.
3. Slowly add the dry ingredients to the wet ingredients.
4. Put 1/3 cup sugar in a small bowl.
5. Roll out into 1 ½ inch balls and roll through the sugar.
6. Place on a baking sheet and bake at 375 for 9 minutes, right when they start to crackle.
7. Remove from oven and let cool for 7-8 minutes. Unwrap kisses while cookies are cooling.
8. Once cookies are cooled, gently press a kiss into the center of the cookie.
9. Allow to cool completely and serve.



Doubletree Cookies

Have you tasted the world-famous Hilton DoubleTree Cookies? They're meant to make guests feel special so you know they must be something exceptional. The cookies have the best chewy texture (not too hard, not too soft), they're butter rich, and they have an insane amount of chocolate chips.

Copycat DoubleTree Hotel Cookie Recipe

Makes 26 Cookies

Ingredients

- 1/2 lb butter softened (2 sticks)
- 3/4 cup + 1 tablespoon granulated sugar
- 3/4 cup packed light brown sugar
- 2 large eggs
- 1 1/4 teaspoons vanilla extract
- 1/4 teaspoon lemon juice freshly squeezed
- 2 1/4 cups flour
- 1/2 cup rolled oats
- 1 teaspoon baking soda
- 1 teaspoon salt
- pinch ground cinnamon
- 2 2/3 cups Nestle Tollhouse semi-sweet chocolate chips
- 1 3/4 cups chopped walnuts

Instructions

1. Cream butter, sugar and brown sugar in the bowl of a stand mixer on medium speed for about 2 minutes.
2. Add eggs, vanilla and lemon juice, blending with mixer on low speed for 30 seconds, then medium speed for about 2 minutes, or until light and fluffy, scraping down bowl.
3. With mixer on low speed, add flour, oats, baking soda, salt and cinnamon, blending for about 45 seconds. Don't overmix.
4. Remove bowl from mixer and stir in chocolate chips and walnuts.
5. Portion dough with a scoop (about 3 tablespoons) onto a baking sheet lined with parchment paper about 2 inches apart.
6. Preheat oven to 300°F. Bake for 20 to 23 minutes, or until edges are golden brown and center is still soft.
7. Remove from oven and cool on baking sheet for about 1 hour.



Cookie Dough Cupcakes

These cookie dough cupcakes are the perfect way to welcome Santa! Delicious, homemade, cookie filled vanilla cupcakes are the perfect sweet treat. A rich, chocolate chip filled dough makes the best filling for a yummy, fresh cupcake. Topped with sweet frosting, everyone will love them.

Cookie Dough Cupcakes

Makes 24

Ingredients

For the cupcakes:

- 2 ½ cups All Purpose Unbleached Flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- ¾ cup butter
- 2 cups sugar
- 2 eggs
- 2 tablespoons vanilla
- 1 ¼ cups milk

For the filling:

- 1 cup butter
- 2 cups powdered sugar
- ¾ cup flour
- 1 tablespoon vanilla
- 1 tablespoon molasses
- 1 cup mini chocolate chips

For the frosting:

- 2 tablespoons water
- 1 teaspoon gelatin
- 2 cups cold heavy whipping cream
- 1 ¼ cups powdered sugar

Instructions

For the cupcakes:

1. In a medium bowl, sift together flour, baking powder and salt and set aside.
2. In a large bowl, cream together butter and sugar. Add eggs 1 at a time and mix until smooth. Mix in vanilla.
3. Slowly add the dry ingredients into the butter and sugar, alternating with the milk.
4. Mix until just combined. Scoop into jumbo muffin tins lined with cupcake wrappers.
5. Bake at 350 degrees for 25 minutes. Remove from oven and let cool.
6. While cupcakes are baking make filling frosting and mini chocolate chip cookies.

For the filling:

1. Whip together butter, sugar, flour, vanilla and molasses until light and fluffy (about 2 minutes). Stir in chocolate chips and transfer to a piping bag.

For the frosting:

1. In a small bowl, add 2 tablespoon water and sprinkle 1 teaspoon gelatin and whisk together. Let sit for 1 minute. Place in the microwave for 20 seconds. Remove and whisk, making sure the gelatin is completely dissolved. Slowly whisk in 2 tablespoons of the whipping cream to the gelatin.
2. In a stand mixer fitted with whisk attachment, add powdered sugar, the rest of the whipping cream and vanilla. Whip on high until the whipping cream starts to thicken. Slowly drizzle in the gelatin and continue whipping until stiff peaks form. Transfer to a piping bag.



Lofthouse Cookies

This Lofthouse cookie recipe is the perfect copycat recipe for the beloved supermarket bakery treat. These easy frosted sugar cookies are seriously the best. They are thick and have a soft fluffy texture in the middle, and are topped off with the perfect creamy frosting and sprinkles. The frosting can easily be made different colors to fit whatever holiday or occasion you're baking for.

Lofthouse Cookies

Makes 12 Cookies

Ingredients

Cookie Ingredients

- 2 cups cake flour
- 1/2 cups all-purpose flour
- 1 cup sugar
- 1/2 cup butter softened
- 1 whole egg + 1 egg white
- 1/4 cup butter flavored shortening softened
- 1 1/2 tsp baking powder
- 1/4 tsp cream of tartar
- 1/4 tsp salt
- 2 tsp vanilla extract
- 1 tsp almond extract

Frosting Ingredients

- 1/3 cup butter
- 1/3 cup butter flavored shortening softened
- 1/2 tsp vanilla extract
- 1/2 tsp almond extract
- 1/4 tsp salt
- 3-3 1/2 cups powdered sugar
- 3-4 tbsp whole milk
- food coloring or food coloring gel
- sprinkles

Instructions

1. In a mixing bowl add cake flour, all-purpose flour, baking powder, cream of tartar, and salt. Whisk together. Set aside.
2. In the bowl of a stand mixer with paddle attachment cream together the sugar, butter, and shortening until light and fluffy. Add vanilla extract, almond extract, and the whole egg. Mix together until combined. Add egg white and continue mixing until well combined. Turn off the mixer and use a rubber spatula to scrape the sides of the mixing bowl.
3. Turn the mixer on low and gradually add dry ingredients to wet ingredients. Mix until no flour pockets remain. Cover mixing bowl with saran wrap and place in the refrigerator for 2-3 hours.
4. Preheat the oven to 375 degrees and line 2 baking sheets with parchment paper. Set aside.
5. Remove cookie dough from the refrigerator and use a cookie scoop to create balls of dough (about 2-3 tbsp depending on how large you want your cookies). Place the balls of dough on the cookie sheet and use the bottom of a cup to flatten into a ½ inch thick round cookie.
NOTE: An alternative method would be to roll the dough out on a flat surface to about ½ inch thick, and then use a round cookie cutter to cut out the circles. Place 6 each one baking sheet, 6 on the other.
6. Place one cookie sheet in the oven and cook for 8 minutes. You want the edges to be firm without turning brown. Remove from the oven and let cool 2-3 minutes on the baking sheet. Place the other baking sheet in the oven and cook for 8 minutes.
7. Once cookies have cooled for 2-3 minutes remove to a cooling rack.

Frosting

1. In a separate mixing bowl beat together the butter and shortening with a hand mixer until light and fluffy. Add vanilla and almond extract and continue mixing until all incorporated.
2. Slowly beat in 1 cup of powdered sugar and 1 tbsp milk. Mix until combined. Repeat 1 cup of powdered sugar and 1 tbsp at a time until all have been combined.
3. Add your choice of food coloring until the desired color is achieved.
4. Frost cooled cookies with a knife or piping bag. Top with sprinkles.



Carmelitas

One bite and you'll be hooked on these soft, gooey homemade carmelitas. They're a classic Southern dessert bar that is simple to bake from scratch. Flour, brown sugar, and oatmeal form a dough that is baked into a golden crust. Layered in between is buttery, luscious caramel, cream, and vanilla. Dark chocolate chips and nuts are also stuffed inside before the crust topping is added.

Carmelitas

Makes 24 Squares

Ingredients

- Two bags Kraft pea-size caramels
- ½ cup heavy cream
- 2 cups flour
- 2 cups oats
- 1 ½ cups brown sugar
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 ½ cups butter melted
- 1 cup dark chocolate chips
- ¾ cup chopped walnuts

Instructions

1. Line a 9x13 pan with foil and spray the foil with nonstick spray.
2. In a medium bowl stir together the flour, oats, brown sugar, baking soda, and salt.
3. Press HALF of this oat mixture into the bottom of the foil-lined 9x13 pan. Set the other half of the oat mixture aside.
4. While the crust is baking, in a medium pan over low heat, melt the caramels and cream, stirring occasionally until smooth, then add in vanilla.
5. Remove the pan that has been baking in the oven and sprinkle with chocolate chips and walnuts.
6. Pour the caramel mixture over the top of the chips and walnuts.
7. Crumble the remaining oat mixture evenly on top of everything and press down gently on the oat mixture.
8. Return to the oven and bake for an additional 20 minutes.



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Chocolate Chip Cookie Bars

Filed Under: [Party Food](#)

This recipe for chocolate chip cookie bars makes a soft, chewy cookie. Baking in bar form makes baking them quick and easy.

I have a delicious, old fashioned Chocolate Chip Cookie Bar recipe that's quick n' easy to share with you. It's one of my favorite recipes — it creates soft, thick, chewy cookie bars that everyone will love.

If you're looking for more amazing [cookie recipes](#), make sure you check out our [doubletree chocolate chip cookies](#), [peanut butter oatmeal cookies](#), and [peanut butter cookie cups](#). If you love lemon, make sure you check out our [Lemon Sugar Cookies](#).

 Easy Old Fashioned Chocolate Chip Cookie Bars

Chocolate Chip Cookie Bars:

These easy, homemade chocolate chip cookie bars are oh-so-good! This recipe is Melodee's (our blog photographer) version of the famous [Neiman Marcus cookies](#).

Baking in bar form makes baking them quick and easy, perfect for busy days. And you can mix everything up in one bowl, which is also a time saver. And means less clean up. 😊

Ingredients Needed for Chocolate Chip Cookie Bars:

- ½ cup butter
- 1 cup brown sugar
- 3 tablespoons granulated sugar
- 1 egg
- 2 teaspoons vanilla
- 1 ¾ cup flour
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 tablespoon espresso powder
- 1 bag semi-sweet chocolate chips

 Chocolate Chip Cookie Bars Dough

How to Make Chocolate Chip Cookie Bars

I always begin by preheating the oven—to 350 degrees for this recipe—and getting the cookie pan ready. Line a 9×13 inch cake

pan with parchment paper and then let's talk ingredients.

You start out by creaming the butter and sugars together and then add an egg and a couple of teaspoons of vanilla and mix well. Add flour, salt, baking powder and soda and mix well. The espresso powder and chocolate chips come next.

Press the dough into the cookie pan and bake for about 18-20 minutes. Let them cool slightly before you slip them from the pan and cut them into squares.

Best Chocolate Chip Cookie Ideas

I'm sure your crew will love these chocolate chip cookie bars as much as we do!

More Cookie Recipes You Will Love

- [Soft Pumpkin Chocolate Chip Cookies](#)
- [Sugar Cookies](#)
- [White Chocolate Chip Cookies with Bacon](#)
- [Red Velvet Cookies](#)
- [Cookie Dough Cupcakes](#)
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Chocolate Chip Cookie Bars

This recipe for chocolate chip cookie bars makes a soft, chewy cookie. Baking in bar form makes baking them quick and easy.

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Ingredients

- 1/2 cup butter
- 1 cup brown sugar
- 3 tablespoons granulated sugar
- 1 egg
- 2 teaspoons vanilla
- 1 3/4 cup flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 bag semi-sweet chocolate chips

Instructions

- 1.
2. In a bowl, cream together butter and sugars.
- 3.
4. Add flour, salt, baking powder and baking soda to the mixture; mix until dough comes together.

5. Stir in espresso powder and chocolate chips.
6. Line a 9×13 cake pan with parchment paper and press dough into bottom of the pan.
- 7.
8. Remove from oven and let cool slightly before removing from the pan and cutting.

Nutrition

Tried this recipe? Follow me on Pinterest

[@spaceships1b](#)

 Layne Kangas


About Layne Kangas, Operations

Layne is a boy mom in love. She is passionate about sharing great food and amazing adventures with her husband Steve and three sons. She's in constant pursuit of an empty laundry basket, the perfect latte, and sleep. Her recipes, DIY, and lifestyle ideas have been shared on MSN, CBC, NBC, ABC, Fox, CW, Yahoo, BuzzFeed, Cafemom, and The Huffington Post.

Reader Interactions

Primary Sidebar

Welcome

 Stephanie Keeping My name is Stephanie, and thanks to my adorable son, I am celebrating a life filled with boyish charm. Join me and my best boy-mom friends as we share fun recipes and party ideas, games, cool crafts, DIYs and more.



Chocolate Chip Cheesecake Bars

These chocolate chip cheesecake bars are so easy to throw together and require only four ingredients. If you're a fan of cheesecake and chocolate chip cookies, these will not disappoint.

Chocolate Chip Cheesecake Bars

Serves 16

Ingredients

- 1 roll refrigerated chocolate chip cookie dough
- 1 package cream cheese softened
- 1/2 C sugar
- 1 egg
- 1/2 tsp vanilla extract

Instructions

1. Line a 9-inch square baking dish with parchment paper.
2. Spread 1/2 + of the cookie dough onto the bottom of the baking dish.
3. Beat the cream cheese until light and fluffy with a stand mixer.
4. Pour this filling on the top of the cookie dough.