

Cookie Chemistry

Mrs. Madi



TABLE OF CONTENT

01

CHOCOLATE CHIP COOKIE COMPARISON

From soft and chewy to thin and crispy, not all chocolate chip cookies are created equal.

02

5 TYPES OF CHOCOLATE CHIP COOKIES

A break down of each cookie type.

03

5 CHOCOLATE CHIP COOKIE RECIPES

Step-by-Step Recipe for Each Type of Chocolate Chip Cookie.



ABOUT THE BOOK

Chocolate chip cookies are the universal language of comfort, nostalgia, and indulgence. Whether you love them crisp, gooey, thick, or bakery-fancy, there's a perfect version for you. This guide dives into five distinct styles of chocolate chip cookies, explaining what makes each one unique and how to bake them to perfection. With insights into the science of baking and foolproof techniques, you'll be set to master each type.

Let's bake!

COOKIE COMPARISON

	Texture	Key Ingredients	Dough Prep	Baking Time/Temp
Classic	Soft & Chewy, Crisp Edges	Butter + Shortening, Brown Sugar	Chill 30 minutes (optional)	375°F for 8 mins
Chewy	Chewy Center, Crisp Edges	Browned Butter & Cornstarch	Chill 1-3 Hours	350°F for 9 mins
	Crisp Throughout	White Sugar & Egg Yolks	No Chill	350°F for 12 mins
Mega	Thick & Goopy Inside	Cold Butter, All-Purpose & Cake Flour	No Chill	375°F for 13 mins
Bakery-Style	Thin, Crisp Edge, Goopy Center	Cake & Bread Flour	Chill 1-3 Hours	350°F for 11-12 mins

”

*All time favorite
chocolate chip cookie
recipe! A must try!*



Classic Chocolate Chip Cookie

Soft, chewy centers with lightly crisped edges. Balanced sweetness. A family favorite.

Key Ingredients & Ratios:

Butter & Shortening: Butter for flavor and melt-in-your-mouth texture, shortening for structure and thickness.

Brown & White Sugar: Brown sugar adds moisture and a caramel flavor; white sugar crisps up the edges.

Eggs: Provide structure and helps with rise.

The Science:

Butter melts at body temperature. giving you a soft bite, while shortening's higher melting point keeps the cookies thick. Brown sugar's acidity extends softness and shelf life.

Techniques the Matter:

Chill the dough to prevent spreading. Cream the butter and sugar to incorporate air.
Avoid over-mixing after adding flour.

Storage:

Room temperature in an airtight container for 3-4 days. In the fridge for 1 week or freezer for 3 months.

”

*My go-to recipe! It
doesn't require a mixer.*



Chewy Chocolate Chip Cookie

Crisp edges with super chewy centers. Rich, buttery, and moist.

Key Ingredients & Ratios:

Browned Butter: Adds a nutty depth and chewiness.

Brown Sugar: Attracts and retains moisture.

Cornstarch: Reduces gluten formation and creates a soft and tender texture.

The Science:

Browned butter deepens flavor through the Maillard reaction. Brown sugar draws moisture in. Chilling allows flavors to meld and fats to solidify, improving texture.

Techniques the Matter:

Add the sugars to the warm brown butter to slightly invert the sugar molecules. Melted butter, cornstarch, and chilling create a chewy texture.

Storage:

Room temperature in an airtight container for 1 week. Freeze dough balls and bake as needed.

”

These remind me of a bakery 100%! So good!



Crunchy Chocolate Chip Cookie

Golden edges, crisp throughout, perfect for dunking.

Key Ingredients & Ratios:

Granulated Sugar: For crisp texture.

All-Purpose Flour: Holds structure.

Higher Bake Time: Encourages full drying out.

The Science:

White sugar promotes caramelization and crisping. A lower moisture content and longer bake help create a satisfying crunch.

Troubleshooting:

Too soft? Check for excess brown sugar or too short bake time. Too hard? Possibly over-baked or low fat/sugar ratio.

Storage:

Let cool completely before storing in a tin or parchment-lined airtight container to retain crunch.

”

*These look amazing. I'm
trying them this
weekend!*



Thick & Mega Chocolate Chip Cookie

Cookie shop style, mega-sized cookies. Thick, dense, gooey centers with crisp outer edges.

Key Ingredients & Ratios:

Cold Butter: Prevents overspreading.

Cake + All-Purpose Flour: Balanced soft and structured texture.

Brown + White Sugar: Ideal crispy-chewy ratio.

The Science:

Cold butter and minimal mixing keep cookies thick. Cake flour softens the crumb, while all-purpose flour provides support. Brown sugar adds chew; white sugar adds crispness.

Pro-Tips:

Scale dough balls for consistent results. Bake at 375 degrees to get browned edges and gooey centers. Use light-colored baking sheets for even heat.

Storage:

Room temperature up to 5 days. Freeze for up to 3 months (freeze dough or baked cookies).

”

*Best Chocolate chip
cookie I've ever had.
Hands down!*



Bakery-Style Chocolate Chip Cookie

Crispy edges, chewy centers, elegant texture. Thin yet structured. A showstopper.

Key Ingredients & Ratios:

Cake + Bread Flour: Tenderness + Chew.

Brown + White Sugar: For depth of flavor and crispiness.

Bittersweet Chocolate Chips: Balanced sweetness.

The Science:

Bread flour's high protein builds chew; cake flour keeps it delicate. Chilling allows the dough to hydrate and flavors to deepen. Dual leaveners (baking sode + baking powder) control spread and lift.

Technique Tips:

Chill for 1-3 hours minimum. Bake until just golden for gooey centers. Let cool on the pan before transferring.

Storage:

Room temperature for 3-5 days. Freeze dough or baked cookies for 3 months.



Classic Chocolate Chip



PREP 15 MIN



COOK 8 MIN



SERVES 24

INGREDIENT

- 2 1/2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp fine sea salt
- 1/2 cup unsalted butter
- 1/2 cup shortening
- 1 cup brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 1/2 tsp vanilla extract
- 1 bag chocolate chips

METHOD

1. In a standing mixer with the paddle attachment, mix 1/2 cup unsalted butter, 1/2 cup shortening, 1 cup brown sugar, and 1/2 cup granulated sugar.
2. Once combined, whip the sugar mixture on high for 1-2 minutes until lighter in color and texture
3. Stir in 2 eggs & 1 1/2 tsp vanilla. Be sure not to over-mix.
4. Mix in the dry ingredients: 2 1/2 cups all-purpose flour, 1 tsp baking soda & 1/2 tsp fine sea salt
5. Mix until the dough comes together & then stop
6. Fold in 1 bag of chocolate chips. I prefer milk chocolate chips for this recipe.
7. Cover bowl & place in the refrigerator for 30 minutes to rest. This step is optional, but it helps with texture and flavor.
8. Preheat your oven to 375 degrees
9. Scoop cookie dough with a standard-size cookie scoop onto a light metal colored cookie sheet lined with parchment paper
10. Bake for 8 minutes
11. Remove cookies and allow to cool for 5-10 minutes
12. Transfer cookies off of the cookie sheet and enjoy



Chewy Chocolate Chip



PREP 15 MIN



COOK 9 MIN



SERVES 16



INGREDIENT

- 1 cup browned butter
- 1 cup brown sugar
- 1 cup granulated sugar
- 2 tsp vanilla extract
- 2 eggs
- 2 1/2 cup all-purpose flour
- 1 tsp fine sea salt
- 1 tsp cornstarch
- 1 tsp baking soda
- 2 cups chocolate chips

METHOD

1. In a medium-sized saucepan over medium-high heat, melt 1 cup unsalted butter. Allow the butter to boil and then froth. Once the butter stops making popping noises, it is done. When you stir the butter you should see brown flecks and smell a nutty flavor. Remove from the heat.
2. Pour the melted butter into the bowl of a standing mixer with the paddle attachment, add 1 cup brown sugar and 1 cup granulated sugar. Mix until combined.
3. Add 2 teaspoons vanilla extract and 2 eggs, stir until combined.
4. Pour the dry ingredients in. 2 1/2 cups all-purpose flour, 1 teaspoon salt, 1 teaspoon cornstarch, and 1 teaspoon baking soda. Stir at low speed until it comes together and looks like dough. Stop mixing as soon as it comes together, you do not want to over-mix.
5. Fold in the chocolate chips. I like dark chocolate chips for this recipe, but you can use your preferred type.
6. Remove the dough and wrap in plastic wrap. Place in the fridge to chill for 1-3 hours.
7. Preheat the oven to 350 degrees.
8. Remove the cookie dough from the fridge. Scoop the regular sized cookie dough out onto parchment paper-lined, light-metal colored cookie sheets.
9. Place in the oven and bake for 9 minutes. Remove and allow the cookies to sit on the pan for 5-10 minutes before removing.
10. Remove and allow to fully cool or enjoy while hot.



Crunchy Chocolate Chip



PREP 15 MIN



COOK 12 MIN



SERVES 24



INGREDIENT

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp fine sea salt
- 3/4 cup unsalted butter
- 3/4 cup granulated sugar
- 3/4 cup brown sugar
- 2 egg yolks
- 2 tbsp milk
- 1 tsp vanilla extract
- 1 bag dark chocolate chips

METHOD

1. Preheat your oven to 350 degrees
2. In a standing mixer with the paddle attachment, add 3/4 cup unsalted butter, 3/4 cup granulated sugar and 3/4 cup brown sugar. Mix to combine. Once combined, turn the mixer up to medium-high speed and beat for 2 minutes until lighter in color and fluffier in texture.
3. Fold in 2 egg yolks, 2 tbsp milk, and 1 tsp vanilla extract.
4. Add the dry ingredients: 2 cups all-purpose flour, 1 tsp baking soda, and 1 tsp fine sea salt. Mix on low until a dough forms.
5. Fold in the bag of dark chocolate chips.
6. Line light-metal colored cookie sheets with parchment paper and scoop the dough out using a standard cookie scoop, leaving 2 inches of space between.
7. Bake for 12 minutes.
8. Remove and let the cookies rest for 5 minutes before removing from the pan.
9. Once cooled off, enjoy!



Mega Thick Chocolate Chip



PREP 15 MIN



COOK 13 MIN



SERVES 24



INGREDIENT

- 1 cup unsalted butter
**cold and cut into cubes
- 1 cup brown sugar
- 1/2 cup granulated sugar
- 1 tsp fine sea salt
- 1 tsp baking soda
- 1 tsp baking powder
- 2 eggs
- 2 cups all-purpose flour
- 1 cup cake flour
- 1 tsp cornstarch
- 1 tsp vanilla extract
- 1 bag dark chocolate chips

METHOD

1. Preheat your oven to 375 degrees.
2. In a stand mixer with the paddle attachment, add 1 cup of cold unsalted butter cut into small cubes, 1 cup brown sugar and 1/2 cup granulated sugar. Mix until combined. Its okay if the butter is still a bit in tiny cubes.
3. Fold in 2 eggs and 1 tsp vanilla extract.
4. Add the dry ingredients: 1 tsp fine sea salt, 1 tsp baking soda, 1 tsp baking powder, 2 cups all-purpose flour, 1 cup cake flour, and 1 tsp cornstarch. Mix on low speed until a dough forms.
5. If you can still see cubes of butter, turn the mixer on medium speed and beat for 30 seconds to break them up into the dough. Do not go over 30 seconds, though, or else it will be over-mixed.
6. Fold in the bag of dark chocolate chips.
7. Line two light-colored metal cookie sheets with parchment paper.
8. Break the dough into 12 even pieces and roll into balls. You can eyeball and cut the dough or use a kitchen scale.
9. Place 6 large cookie dough balls onto each sheet. Leaving a good amount of space between each.
10. Place the cookies in the oven and bake for 13 minutes.
11. Remove and allow the cookies to rest on the pan for 5-10 minutes to set.



Bakery-Style Chocolate Chip



PREP 15 MIN



COOK 12 MIN



SERVES 24



INGREDIENT

- 1 1/2 cups cake flour
- 1 1/2 cups bread flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp fine sea salt
- 1 1/4 cup brown sugar
- 1 cup granulated sugar
- 1 cup unsalted butter
- 2 eggs
- 2 tsp vanilla extract
- 12 ounces bitter sweet chocolate chips **one bag*

METHOD

1. In a medium sized mixing bowl combine both 1 1/2 cup bread flour and 1 1/2 cup cake flour, 1 teaspoon baking soda, 1 teaspoon baking powder and 1 teaspoon fine sea salt. Set aside.
2. Add 1 cup of unsalted butter at room temperature in a standing mixer with the paddle attachment and mix until softened.
3. Add both 1 cup granulated sugar and 1 1/4 cup brown sugar and mix until combined. Once combined, turn the speed up on the mixer to high and beat for 1-2 minutes until lighter in color and fluffy in texture.
4. Fold in 2 eggs and 2 teaspoons pure vanilla extract, mix on low until combined.
5. Turn the mixer on low and slowly pour the dry ingredients in. Mix only until the dough comes together. Be careful not to over-mix.
6. Fold in the 12 ounces of bittersweet chocolate chips or dark chocolate chips.
7. Cover the dough and refrigerate for 1-3 hours minimum. You can also leave in the fridge for up to 3 days.
8. Once the dough has chilled, preheat your oven to 350 degrees.
9. Scoop the dough with a large cookie scoop (1 1/2-2 tablespoons each) onto light metal colored cookie sheets, lined with parchment paper.
10. Bake for 11-12 minutes until the cookies are lightly golden.
11. Remove from the oven and allow the cookies to rest for 5-10 minutes before removing from the pan. Enjoy!



CONNECT WITH US



@_MRS.MADI_



@MRS.MADIMAKES



@MRS_MADI