- Prep Time: 15 minutes
- Chill Time: 15 minutes *(Optional, but recommended for thicker cookies)*
- Baking Time: 7 to 9 minutes per batch
- Total Time: ~40 minutes
- Cooking Intensity: Easy
- Yield: 10 to 12 cookies

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Equipment Needed

- Air Fryer
- Parchment paper *(perforated air fryer parchment or regular parchment cut to size)*
- Mixing bowls (one medium, one small)
- Whisk and rubber spatula
- Cookie scoop or tablespoon
- Wire cooling rack

Ingredients

Wet Ingredients

- Unsalted butter: $1/2$ cup (1 stick / 113 g), melted and cooled slightly
- Brown sugar: $1/2$ cup (100 g), packed *(light or dark brown)*

- Granulated white sugar: $1/4$ cup (50 g)
- Egg: 1 large egg, room temperature
- Vanilla extract: 1 teaspoon (5 mL)

Dry Ingredients

- All-purpose flour: $1\text{ }1/4$ cups (150 g), spooned and leveled
- Baking soda: $1/2$ teaspoon (3 g)
- Salt: $1/4$ teaspoon (1.5 g)

Mix-ins

- Semi-sweet chocolate chips: $3/4$ cup (130 g) *(plus extra for topping)*

Step-by-Step Instructions

1. Combine the Wet Ingredients

In a medium bowl, whisk together the melted unsalted butter, packed brown sugar, and granulated white sugar until the mixture is smooth and fully combined. Add the egg and

vanilla extract, whisking vigorously for about 1 minute until the batter turns slightly pale and glossy.

2. Fold in the Dry Ingredients

In a separate small bowl, whisk together the all-purpose flour, baking soda, and salt. Pour the dry ingredients into the wet mixture. Using a rubber spatula, gently fold the dough until just combined. Be careful not to overmix, as overworking the flour can lead to dense cookies. Gently fold in the semi-sweet chocolate chips until evenly distributed throughout the dough.

3. Chill the Dough (Recommended)

Cover the bowl with plastic wrap and place it in the refrigerator for 15 minutes. Chilling firms up the butter, which prevents the cookies from spreading too quickly and flatly in the fast-circulating heat of the air fryer.

4. Prepare the Air Fryer

Line the bottom of your air fryer basket with a sheet of parchment paper. Ensure the parchment paper does not cover every single air vent if you are using regular parchment, or use perforated air fryer liners for optimal airflow.

Safety Note: Never place parchment paper into an air fryer during preheating without dough on top to weigh it down; the circulating fan can blow it into the heating element and create a fire hazard.

5. Shape and Arrange the Dough

Scoop out portions of dough (about 1.5 to 2 tablespoons each) and gently roll them into balls. Place 3 to 4 dough balls onto the parchment paper in your air fryer basket, leaving at least 2 inches of space between each ball to allow for spreading and air circulation. Lightly press a few extra chocolate chips on top of each ball for an appealing finish.

6. Bake in Batches

Set the air fryer to 300°F (150°C). Bake for 7 to 9 minutes.

Keep a close eye on the first batch around the 7-minute mark. Because air fryers vary in wattage and air speed, cooking times can differ slightly. The cookies are ready when the edges are set and golden brown, even if the centers still look slightly soft and underdone. They will continue to set as they cool.

7. Cool and Rest

Carefully lift the parchment paper with the cookies out of the air fryer basket and transfer them to a wire rack. Allow the cookies to cool on the paper for at least 5 to 10 minutes before moving them directly onto the rack. Repeat the process with the remaining dough.

Expert Tips for Success

1. Keep the Temperature Low: Air fryers cook faster and more intensely than conventional ovens. Baking at 300°F (150°C) rather than the standard 350°F (175°C) prevents the tops from burning before the middle is cooked through.

2. Do Not Overcrowd: Depending on the size of your air fryer basket, cook only 3 to 4 cookies at a time. Overcrowding blocks heat circulation and leads to unevenly baked dough.

3. Use Parchment Paper, Not Foil: Parchment paper prevents sticking while allowing heat to distribute evenly. Aluminum foil can cause the bottoms of the cookies to brown too quickly or burn.

Storage Instructions

- Room Temperature: Store cooled cookies in an airtight container at room temperature for up to 5 days. Place a small piece of bread inside the container to keep them soft.

- Freezing Dough: You can scoop the dough into balls and freeze them on a baking sheet. Once solid, transfer to a freezer bag for up to 3 months. Bake straight from frozen at 300°F (150°C) for 9 to 11 minutes.

Nutritional Information

Serving Size: 1 cookie (based on 12 cookies per batch)

Nutrient	Amount per Serving
Calories	185 kcal
Total Fat	9 g
Saturated Fat	5 g
Trans Fat	0 g
Cholesterol	25 mg
Sodium	85 mg
Total Carbohydrate	25 g
Dietary Fiber	1 g
Total Sugars	16 g
Protein	2 g