

Chocolate Chip Cookie Bars

As a base, this chocolate chip cookie bar recipe uses an award winning chocolate cookie recipe that Lisa found on the web. That recipe has hundreds of positive votes from users who've made it.

Ingredients

- 4-1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 1-1/2 cups butter, softened
- 1-1/2 cups packed brown sugar
- 1/2 cup granulated white sugar
- 2 (3.4 ounce) packages instant vanilla pudding mix
- 4 eggs
- 2 teaspoons vanilla extract
- 4 cups semi-sweet chocolate chips

Steps

- Preheat oven to 350 degrees Fahrenheit
- Into a large bowl, sift together, flour and baking soda and set aside
- In your mixer bowl, cream together butter, brown and white sugars
- Beat in both packages of pudding mix until blended
- Stir in eggs and vanilla
- Blend in the flour mixture (you may wish to blend in flour mixture by hand so as not to overwork the dough, I use a heavy rubber spatula for this)
- Finally, stir in chocolate chips. If it's too hard to stir these in, use your hands to gently work them into the dough
- Spread dough into an ungreased 13" x 17" jelly roll pan. I used my hands at first, then smooth it out with the back of the spatula
- Bake for 20 to 25 minutes. Bars will be browned when done
- Once removed from oven, set pan on a cooling rack, when cool, leave bars in pan, cut and serve

Makes about 48 squares



Pan of bars after cooking

[Original cookie recipe by Debbie Borsick as printed in Allrecipes.com](#), adapted by Jim Beletti and Lisa Bond - January, 2002

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