5 Types of Chocolate Chip Cookies

Chocolate chip cookies are the ultimate cookie, often someone’s favorite, and very often the first type of cookie that people will bake. Try out some of these different varieties of chocolate chip cookies.

**Double Chocolate Chip Cookies**

The first type of cookie is very similar to regular chocolate chip cookies, except the dough itself is also chocolate. These cookies are sometimes called dark chocolate chip cookies. These are perfect when you really have a sweet tooth going on. The recipe is also similar to traditional cookies, except that you are going to add some cocoa powder to the cookie dough mix as you make it.

**Oatmeal Chocolate Chip Cookies**

These cookies are good when you want something just a little more nutritious. They aren’t necessarily lower in fat and calories, but since they are made with oats, they are considered a little bit healthier. To make them even better for you, use less chocolate chips in the recipe. For oatmeal chocolate chip cookies, you usually need dry rolled oats (not instant oatmeal), baking soda, sea salt, sugar and brown sugar, eggs, vanilla, and flour. You will then need a couple cups of chocolate chips.

**S’mores Chocolate Chip Cookies**

Are you making cookies for a special occasion or a camping trip? If so, the s’mores chocolate chip cookies are perfect. They are also made with a standard chocolate chip recipe, but then you will add some added components, including mini marshmallows, chopped semi-sweet chocolate pieces, and pieces of graham crackers. Instead of mixing these inside the cookie dough, you can bake the cookies and add these as toppings to the top of the cookies.

**Pumpkin Chocolate Chip Cookies**

When you are baking cookies during the fall season, people are probably going to want pumpkin. You can try out these healthy pumpkin chocolate chip cookies. They use pure pumpkin puree, oil, sugar, egg, baking soda, milk, cinnamon, and vanilla. You will also need some salt, flour, and baking powder, in addition to some mini chocolate chips.

**Mint Chocolate Chip Cookies**

When you get to the winter season, mint becomes more popular. This is when you should make your chocolate chip cookies with a mint flavor. You can do this by adding some peppermint extract to your cookie dough. While it is optional, if you want them to look like mint cookies, you can add a little bit of green food coloring as well. The rest of the recipe can be any chocolate chip recipe you like to use.