

## Chocolate Chip Skillet Cookie

### Ingredients:

2 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
3/4 cup unsalted butter, softened  
1/2 cup sugar  
3/4 cup packed light-brown sugar  
1 large egg  
2 teaspoons pure vanilla extract  
1 1/2 cups semisweet-chocolate chips

### Directions:

Preheat oven to 350 degrees. In a medium bowl, whisk together flour, baking soda, and salt; set aside. In the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugars until mixture is light and fluffy, about 2 minutes. Add egg and vanilla; mix until they are fully incorporated. Add flour mixture, and beat until just combined. Stir in chocolate chips.

Transfer dough to a 10 or 12-inch skillet, and press to flatten, covering bottom of pan. Bake until edges are brown and top is golden, 35 to 45 minutes. (I baked mine for about 40 minutes.) Don't overbake; it will continue to cook a few minutes out of the oven. Let cool, 15 to 20 minutes before serving.

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