Dark Chocolate Chunk Skillet Cookie

Description

Everyone loves a chocolate chip cookie, right? And do you know what's better than a chocolate chip cookie? A GIANT chocolate chip cookie. Massive. We are talking huge.

Summary

Yield: 4
Prep Time: 30 minutes
Category: Desserts
Cuisine: American

Ingredients

- 1 stick butter
- 1 cup sugar
- 1/2 cup brown sugar
- 1 tsp vanilla
- 1 egg
- 1 1/2 cup all purpose flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 cup semi sweet chocolate chips

Instructions

1. Preheat oven to 350 degrees F.

Melt butter in an 8 inch cast iron skillet set over medium-low heat.

Stir in sugars and vanilla and remove from heat.

Let rest until pan is warm, but no longer very hot, about 5 minutes.

2. Crack an egg onto the butter and sugar mixture, and use a fork to whisk it into the mixture.

Place flour, baking soda, and salt on top, and very carefully stir into the mixture until smooth and well-mixed.

Stir in chocolate chunks.

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Place in the oven for 15-25 minutes, or until starting to turn golden on the top and around the edges, but still soft in the center.

Serve with vanilla ice cream.