

Chocolate Chip Skillet Cookie



Ingredients:

- 10 Tablespoons butter, softened, divided
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1 large egg
- 2 tsp. vanilla extract
- 1 1/4 cups flour
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 cup semi-sweet chocolate chips



Directions:

1. Preheat oven to 350 degrees F.
2. In a medium bowl, mix together 8 Tbs of butter, sugar, and brown sugar until light and fluffy.
3. Add in the egg and vanilla. Stir until well combined.
4. In a separate small bowl mix together the flour, baking soda, and salt. While mixing, gently add the flour mixture to the wet ingredients.
5. Once mixture is well combined, add the chocolate chips, mixing until well incorporated.
6. Grease a 9-inch cast iron skillet with the remaining 2 Tbs. of butter. Place the cookie dough in the pan a spread evenly until the dough is touching all the edges of the skillet.
7. Bake for 20-25 minutes or until edges are browned. Remove from oven. Serve warm with whipped cream or vanilla ice cream.

Enjoy!

<http://piece-of-home.com/chocolate-chip-skillet-cookie/>