
Cast-Iron Skillet Chocolate Chip Cookie

WHY THIS RECIPE WORKS:

A cookie in a skillet? We admit this Internet phenom made us skeptical. . . until we tried it. Unlike making a traditional batch of cookies, this treatment doesn't require scooping, baking, and cooling multiple sheets of treats; the whole thing bakes at once in a single skillet. Plus, the hot bottom and tall sides of a well-seasoned cast-iron pan create a great crust on the cookie. And this treat can go straight from the oven to the table for a fun, hands-on dessert—or you can slice it and serve it like a tart for a more elegant presentation. What's not to like? We cut back on butter and chocolate chips from our usual cookie dough recipe to ensure that the skillet cookie remained crisp on the edges and baked through in the middle while staying perfectly chewy. We also increased the baking time to accommodate the giant size, but otherwise this recipe was simpler and faster than baking regular cookies.

Serves 8

Top with ice cream for an extra-decadent treat.

INGREDIENTS

- 12** tablespoons unsalted butter
- 3/4** cup packed (5 1/4 ounces) dark brown sugar
- 1/2** cup (3 1/2 ounces) granulated sugar
- 2** teaspoons vanilla extract
- 1** teaspoon salt
- 1** large egg plus 1 large yolk
- 1 3/4** cups (8 3/4 ounces) all-purpose flour
- 1/2** teaspoon baking soda
- 1** cup (6 ounces) semisweet chocolate chips

INSTRUCTIONS

- 1.** Adjust oven rack to upper-middle position and heat oven to 375 degrees. Melt 9 tablespoons butter in 12-inch cast-iron skillet over medium heat. Continue to cook, stirring constantly, until butter is dark golden brown, has nutty aroma, and bubbling subsides, about 5 minutes; transfer to large bowl. Stir remaining 3 tablespoons butter into hot butter until completely melted.
 - 2.** Whisk brown sugar, granulated sugar, vanilla, and salt into melted butter until smooth. Whisk in egg and yolk until smooth, about 30 seconds. Let mixture sit for 3 minutes, then whisk for 30 seconds. Repeat process of resting and whisking 2 more times until mixture is thick, smooth, and shiny.
 - 3.** Whisk flour and baking soda together in separate bowl, then stir flour mixture into butter mixture until just combined, about 1 minute. Stir in chocolate chips, making sure no flour pockets remain.
 - 4.** Wipe skillet clean with paper towels. Transfer dough to now-empty skillet and press into even layer with spatula. Transfer skillet to oven and bake until cookie is golden brown and edges are set, about 20 minutes, rotating skillet halfway through baking. Using potholders, transfer skillet to wire rack and let cookie cool for 30 minutes. Slice cookie into wedges and serve.
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