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## Skillet Chocolate Chip Cookie



Baking, simplified: One pan and two steps create this soft, gooey, giant cookie.

**Prep:** 10 mins

**Total:** 30 mins

**Servings:** 8



## Ingredients

6 tablespoons unsalted butter,  
room temperature

1/3 cup packed dark-brown  
sugar

1/2 cup granulated sugar

1 large egg

1 teaspoon pure vanilla extract

1 cup all-purpose flour  
(spooned and leveled)

1/2 teaspoon baking soda

1/2 teaspoon coarse salt

1 cup semisweet chocolate  
chips

## Directions

### Step 1

Preheat oven to 350 degrees. In a large bowl, combine butter and sugars with a wooden spoon. Stir in egg and vanilla. Stir in flour, baking soda, and salt. Stir in chips. Transfer to a 10-inch cast-iron skillet; smooth top.

### Step 2

Bake until cookie is golden brown and just set in the center, 18 to 20 minutes. Let cool 5 minutes.

## Cook's Notes

### Feeling Nutty?

Add 1 cup chopped walnuts to the batter for an added crunch.