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martha stewart

Chocolate-Chocolate Chip Skillet Cookie

Prep: 10 mins

Total: 35 mins

Servings: 12

All the ingredients can be stirred up in a single bowl, for a quick cleanup that's as divine as this skillet cookie's double hit of fudgy flavor.



Ingredients

6 tablespoons unsalted butter,
room temperature

3/4 cup packed light-brown
sugar

1 large egg

1 teaspoon pure vanilla extract

1 cup all-purpose flour

2 tablespoons Dutch-process
cocoa powder

1/2 teaspoon baking soda

1/2 teaspoon coarse salt

1 1/2 cups (10 ounces)
semisweet chocolate chips

Directions

Step 1

Preheat oven to 350 degrees. In a large bowl, mix butter and sugar with a wooden spoon. Stir in egg and vanilla, then flour, cocoa, baking soda, and salt. Stir in chips.

Step 2

Transfer batter to a 10-inch ovenproof nonstick skillet; smooth top. Bake until just set in center and pulling away from sides, 20 to 22 minutes. Let cool 10 minutes; loosen edges. Turn out onto a wire rack. Reinvert onto a plate, slice, and serve.