



SKILLET CHOCOLATE CHIP COOKIE

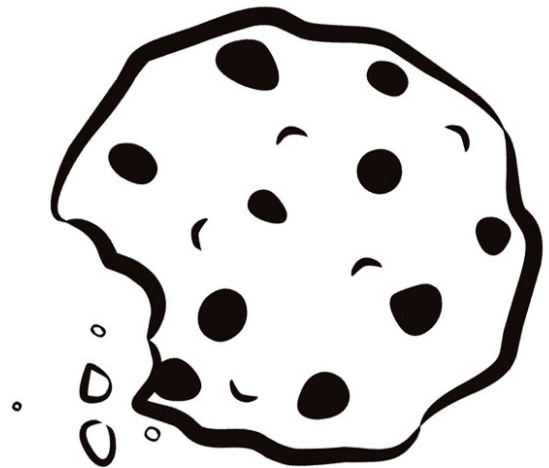
ORGANIZE INGREDIENTS AND UTENSILS

Ingredients:

- 6 tablespoons unsalted butter, room temperature
- $\frac{1}{3}$ cup packed dark-brown sugar
- $\frac{1}{2}$ cup granulated sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 cup all-purpose flour (spooned and leveled)
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon coarse salt
- 1 cup semisweet chocolate chips

Utensils:

- Measuring cup and spoons
- 1 large mixing bowl
- 1 mixing spoon
- Cast iron skillet or oven-proof non-stick pan
- Knife or pizza cutter



TO SEE STEP BY STEP PICTURES, VISIT THEFOODIESKITCHEN.COM

INSTRUCTIONS:

1. Preheat oven to 350 degrees.
2. In a large bowl, combine butter and sugars with a wooden spoon until it is well combined.
3. Stir in egg and vanilla. Stir in flour, baking soda, and salt.
4. Stir in chips.
5. Transfer to a 10-inch cast-iron skillet; smooth top.
6. Bake until cookie is golden brown and just set in the center, 18 to 20 minutes, if cooking in a cast iron skillet. 30-35 min if using a regular oven proof pan. Let cool 5 minutes before cutting into wedges.

Cookie cartoon:

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