

Easy, Late Night, Skillet Cookie

Notes: Ooey gooey and just what you're craving.

Serves:	3-4	Prep Time: 10 minutes
Cooking Method:	350 degrees F for 15 minutes, plus preheat 10" cast iron skillet	
Quantity	Ingredients	Instructions
1 cup, 2 tablespoons	flour	Combine in small bowl, set aside.
1/2 teaspoon	baking soda	
1/2 teaspoon	salt	
8 tablespoons	butter OR butter-flavored Crisco	Combine in large bowl.
1/4 cup, 2 tablespoons	sugar	
1/4 cup, 2 tablespoons	brown sugar	
1/2 teaspoon	vanilla	Add to butter/sugar mixture. Then add in dry (flour) mixture from first step.
1	egg	
1 cup	chocolate chips	Add to dough mixture, stir until combined.
		Place 1 tablespoon of oil in cast iron pan. Place in oven to preheat, 5 minutes. Put cookie dough in hot skillet, pat down to form an even cookie. Bake for 15 minutes (should be gooey still!) Sprinkle some salt on top for kicks and giggles.
		Accessed from katieelliott.com