

Skillet Chocolate Chip Cookie

By **Samantha Seneviratne**

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Total Time 45 minutes

Prep Time 10 minutes

Cook Time 35 minutes

Rating ★ ★ ★ ★ ★ (1,926)



Julia Gartland for The New York Times. Food Stylist: Samantha Seneviratne.

Skillet cookies are perfect for lazy nights when everyone wants something sweet, but no one wants to work that hard for it. The batter comes together in one bowl, and it's baked in a big skillet so there is no portioning dough, no baking in batches and very little time spent overall. It is important to use an oven-safe skillet. A well-seasoned cast-iron pan is perfect but a basic skillet or an enameled version works well, too. Just be sure to avoid anything with wooden or plastic handles. Serve big scoops of warm cookie in bowls topped with ice cream or whipped cream. Or, serve cooled slices like you would any cookie.

INGREDIENTS

Yield: 8 servings

8 tablespoons/113 grams unsalted butter, at room temperature

½ cup/110 grams packed dark brown sugar

½ cup/100 grams granulated sugar

1 large egg

1 tablespoon vanilla extract

1½ cups/192 grams all-purpose flour

¾ teaspoon baking soda

¾ teaspoon kosher salt (such as Diamond Crystal)

1 cup/140 grams chopped semi-sweet chocolate

PREPARATION

Step 1

Heat the oven to 350 degrees. In a large bowl, with a wooden spoon or an electric mixer on medium, combine the butter, brown sugar and granulated sugar and beat until smooth and creamy, about 1 minute. Add the egg and vanilla and beat to combine.

Step 2

Add the flour, baking soda and salt to the butter mixture and mix until just combined. Mix in the chocolate and the walnut halves.

Step 3

Spread the batter evenly in a 12-inch oven-safe skillet. It will be thin. Bake until golden brown and set but still slightly gooey in the center, 20 to 22 minutes. Let stand for at least 5 minutes before serving warm or at room temperature. The cookie is best the day it's made, but leftovers will last, well-wrapped, up to 3 days at room temperature.

1 cup/96 grams whole walnut
halves or walnut pieces

Private Notes

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