

## A recipe from *Some Kitchen Stories*

### Cookie in a Skillet

[Martha Stewart](#) | 8 Servings depending on Skillet Size

#### Ingredients

2 Cups of all-purpose flour  
1 Teaspoon of baking soda  
½ Teaspoon of salt  
¾ Cup of unsalted butter, softened  
½ Cup of sugar  
¾ Cup of light brown sugar  
1 large egg  
2 Teaspoons of pure vanilla extract  
1 and ½ Cups (9 ounces) of mixed milk and semi-sweet chocolate chips

To serve: 2 pints of vanilla ice cream

#### Prepare

1. Preheat oven to 350 degrees F.
2. In a medium bowl, whisk together your dry ingredients: flour, baking soda and salt. Set aside.
3. In a separate bowl or the bowl of your stand mixer fitted with the paddle attachment, cream butter and sugars until mixture is light and fluffy, about 2 minutes.
4. Add eggs and vanilla to sugar mixture. Mix until they are full incorporated.
5. Add flour mixture to sugar mixture. Beat until just combined.
6. Stir in chocolate chips.
7. Transfer dough to a 10-inch ovenproof skillet (we used mini skillets which should make about 3 cookies). Press dough to cover bottom of pan.
8. Bake cookie until edges are brown and top is golden, about 40 to 45 minutes (less if you are using a smaller skillet, watch it carefully). Cookie will continue to cook a few minutes once it is out of the oven.
9. Transfer to a wire rack to cool, about 15 to 20 minutes.
10. Serve warm with a scoop of ice cream.