

Fudgy Cookie Skillet for Two

Prep Time: 15 minutes
Cooking Time: 12–15 minutes
Total Time: about 30 minutes

Ingredients

Cookie Dough:

- 50 g (1/4 cup) brown sugar
- 20 g (2 tbsp) granulated sugar
- 60 g (1/4 cup) brown butter (made from about 75 g butter)
- 25 g beaten egg (about 1 1/2 tbsp, 1/2 large egg)
- 1/2 tsp vanilla extract
- 120 g (1 cup) all-purpose flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 tbsp cornstarch

Mix-ins:

- 50–70 g (1/3–1/2 cup) chocolate chips or chopped chocolate

Directions

1. Preheat oven to 175°C (350°F). Lightly grease a small oven-safe dish or skillet.
2. Brown the butter in a small saucepan until nutty and golden. Let cool slightly.
3. Mix brown butter with brown sugar and granulated sugar. Stir in vanilla and beaten egg.
4. Add flour, baking soda, salt, and cornstarch. Mix until just combined.
5. Fold in chocolate or mix-ins. Spread dough gently into the prepared dish without pressing firmly.
6. Bake for 12–15 minutes until edges are set and center is soft.
7. Let rest for 5 minutes, then serve warm straight from the dish.