



Small Batch Chocolate Chip Cookies

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A quick and easy Small Batch Chocolate Chip Cookie recipe. Six cookies, made in one bowl, no mixer, no chill time. Perfect for those times that a cookie craving hits!

Course Dessert

Cuisine American

Prep Time 10 minutes

Cook Time 9 minutes

Total Time 19 minutes

Servings 6

Calories 213kcal

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Ingredients

- 4 tablespoons unsalted butter, melted still warm, but not hot
- ¼ cup granulated sugar
- 2 tablespoons brown sugar (light or dark) packed
- 1 large egg yolk
- ¾ teaspoon pure vanilla extract
- ½ cup plus 2 tablespoons all purpose flour
- ¼ teaspoon baking soda
- ⅛ teaspoon salt
- ⅓ cup chocolate chips plus extra for topping

Instructions

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. In a medium sized bowl, whisk butter and both sugars until well combined (at least 1 full minute). Add the egg yolk and vanilla, whisking until combined. Remove the whisk, but first, tap it on the side of the bowl to allow any excess to drip into the bowl.
3. Measure out ½ cup of flour by fluffing the flour with your measuring cup, scooping a heaping portion and leveling it off with the back of a knife. Sprinkle the ½ cup flour over the top of the wet ingredients, sprinkle the baking soda and salt over the flour. Using a rubber spatula, stir until combined. If the dough seems really wet you can stir in 1-2 additional tablespoons of flour until it reaches a cookie dough consistency. Stir in the chocolate chips.
4. Scoop the dough into 2 tablespoon mounds. Place on the baking sheet a few inches apart (you should have 6 dough balls). If desired, press some additional chocolate chips onto the tops. Make sure the dough balls are mounded higher rather than wider to ensure they won't spread too thin. Bake for about 9-12 minutes*, until the edges are set and the centers still

slightly under baked. Place the baking sheet on a wire rack and let the cookies cool and firm up.

Nutrition

Calories: 213kcal | Carbohydrates: 27g | Protein: 2g | Fat: 11g | Saturated Fat: 7g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 2g | Trans Fat: 1g | Cholesterol: 52mg | Sodium: 105mg | Potassium: 23mg | Fiber: 1g | Sugar: 19g | Vitamin A: 296IU | Vitamin C: 1mg | Calcium: 23mg | Iron: 1mg