

Mini Skillet Cookie

This Mini Skillet Cookie is soft, chewy, and gooey. Choose the 6-inch or 8-inch skillet cookie recipe for an afternoon treat or a delicious dessert.

Mini Skillet Cookie Ingredients (6-inch skillet cookie)

For 8-inch skillet cookie, double the recipe!

- 4 tablespoons (55g) unsalted butter
- 1/3 cup (65g) light brown sugar
- Half an egg (25g)
[whisk a large egg, then use half the whisked egg mixture]
- 1/2 cup (75g) all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1/8 teaspoon baking soda
- 1/2 teaspoon vanilla extract
- 1/2 cup (75g) semisweet chocolate chips, divided
- Sprinkle with flaky sea salt or coarse kosher salt (optional, but recommended)



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Place oven rack at the middle position. Preheat the oven to 350 Fahrenheit (180 Celsius).

Use a small skillet, baking pan, or ramekin to bake the mini skillet cookie. With a skillet, you get a crispy outside and a gooey inside to the cookie.

In a small bowl, whisk together the flour, baking powder, baking soda and salt. Set aside.

In a saucepan over high heat, brown the butter or melt the butter in a microwave.

If browning butter in a saucepan, keep stirring until the butter is golden brown (about 2-3 minutes) with flecks of brown for a rich nutty flavor.

In a medium heatproof bowl, scrape/pour in the melted butter.

Stir the brown sugar into the butter until just combined.

How to add half an egg? Use a small whisk or fork to break up the egg, then pour half the egg into the butter mixture. Stir just to combine. DO NOT BEAT.

Add the flour mixture to the butter mixture. Stir until combined. Stir the vanilla extract into the dough.

Stir in half (1/4 cup) of the chocolate chips into the dough. With a silicone spatula, scrape the dough into the skillet. Use an offset spatula to smooth the top. Sprinkle the remaining chocolate chips on top. If desired (and it really should be), sprinkle a pinch of flaky sea salt or coarse kosher salt over the top.

Bake until golden on the outside edge. For a gooey inside: 10 minutes. For a little more baked: 12-14 minutes. Cool for 30 minutes before serving.

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