

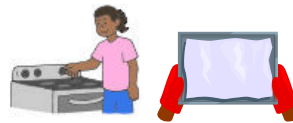
SINGLE SERVING CHOCOLATE CHIP COOKIE

YOU WILL NEED:

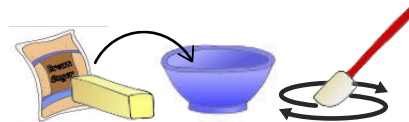
- 2 tablespoons of melted unsalted butter 
- 3 tablespoons of brown sugar 
- 1 egg yolk 
- 1/4 teaspoon vanilla 
- 1/4 cup + 2 teaspoons flour 
- 1/8 teaspoon fine salt 
- 2 tablespoons chocolate chips, plus extra for the top 

INSTRUCTIONS:

1. Preheat the oven to 350 degrees and line a small cookie sheet with parchment paper.



2. In a small bowl, combine the melted butter and brown sugar. Mix with a small spatula.



3. After the brown sugar and melted butter are combined, add the egg yolk and vanilla, mix well.



4. Sprinkle the flour and salt evenly into the bowl, stir until just combined.



5. Add in chocolate chips and mix.



6. Roll the dough into a ball and place on to prepared cookie sheet. Place a few more chocolate chips on top.



7. Bake the cookie for 14-16 minutes. The edges of the cookie should be golden brown and the center may be a bit soft. Let the cookie cool completely on the pan.

