Single Chocolate Chip Cookie

Ingredients

2 T Butter (softened)
2 T Dark Brown Sugar
1 T Sugar
0 pn Salt
1/4 t Vanilla Extract
1 Egg Yolk
1/4 t Baking Soda
1/4 c Flour
3 T Semi-Sweet Chocolate Chips
0 ds Coarse Salt

Instructions

1. Preheat oven to 350 degrees and line a baking sheet with parchment paper.
2. Blend softened butter, sugars, salt, and vanilla together by hand.
3. Add egg yolk and stir again. Add baking soda and flour and stir until combined then stir in chocolate chips.
4. Form cookie dough into two balls and place on baking sheet. Sprinkle some coarse salt on top. The cookies will spread during baking, so make sure they are several inches apart.
5. Bake for about 11 minutes, or until edges are golden brown. Remove baking sheet from oven and let cool for about 5 minutes. Serve while still warm.