Chocolate Chip Cookies for One

DESSERTS

YIELD	ACTIVE	TOTAL	OVEN
2 cookies	12 min	≈35 min	325 °F (163 °C)

EQUIPMENT
Quarter sheet pan · Parchment · Small whisk

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1				Preheat oven to 325 °F (163 °C), rack in the middle. Line the sheet pan with parchment.
2	Flour, all-purpose	32 g	¼ cup	Whisk the flour, baking soda and salt together in a small bowl.
	Baking soda		⅛ tsp	
	Kosher salt		⅛ tsp	
3	Butter, unsalted*, melted, slightly cooled*	28 g	2 tbsp	In a medium bowl, whisk the butter and brown sugar hard until the sugar dissolves, ≈1 min.
	Brown sugar, packed	44 g	3 tbsp	
4	Egg yolk	18 g	1 large	Add the yolk and vanilla and whisk hard until glossy, ≈1 min.
	Vanilla extract		⅛ tsp	
5	Chocolate chips or chunks	21 g	2 tbsp	Stir in the flour mix from step 2 until just combined, then stir in the chocolate.
6				Cover and refrigerate until slightly thickened, 5–10 min.
7				With wet hands, roll into 2 equal balls. Set 2 in apart on the pan.
8				Bake until the edges are set and starting to brown but the centers are still soft and puffy, 8–12 min.
9				Cool on the pan 10 min before eating.

NOTES

– Keeps up to 7 days airtight at room temp.