

## Ooey Goey Single Serve Chocolate Chip Cookies

3 Tablespoons unsalted butter

4 Tablespoons brown sugar, packed

1 Tablespoon granulated sugar

1 egg yolk

6 Tablespoons all purpose flour

1/8 teaspoon baking soda

1/4 teaspoon salt

1/4 teaspoon vanilla extract

3 Tablespoons chocolate chips

### INSTRUCTIONS

Preheat the oven to 350°F and line a [baking sheet](#) with [parchment paper](#). Set aside.

Brown the butter over medium heat, stirring constantly until the butter begins to foam and turns a golden brown, emitting a nutty aroma. Take butter off the heat and allow to cool.

In a small [mixing bowl](#) combine the butter and the sugars and mix well. Add the egg yolk, and vanilla extract and mix until smooth and homogenous.

Add the flour, salt and baking soda. Mix until just combined and no streaks of flour remain. Last, fold in the chocolate. Do not over mix.

Shape into 2 huge cookies or 2 medium size cookies and place on your prepared [cookie sheet](#).