

Deep Dish Chocolate Chip Cookie With Sea Salt

makes 8-12 huge slices or 20-ish smaller slices

from The Larissa Monologues at larissamarks.com

1 cup butter (2 sticks), at room temperature

1 cup granulated sugar

1/2 cup brown sugar

2 teaspoons vanilla

2 tablespoons real maple syrup

2 eggs, at room temperature

2 3/4 cups flour

1 teaspoon baking soda

1/2 teaspoon salt

1 1/2 cups chocolate chips

Coarse sea salt for topping

Preheat oven to 350 degrees. Line a 9-inch (or larger) cast iron skillet with parchment paper.

Mix the butter and sugar together with an electric mixer until creamed. Add the vanilla and maple syrup, and mix until smooth. Add the eggs, and beat slowly until incorporated. Add the flour, baking soda, and salt. Mix until a smooth dough forms. Stir in the chocolate chips.

Press the dough into the cast iron skillet. Bake for 20-25 minutes (less time for a deliciously underbaked cookie). Remove from oven, sprinkle with sea salt, and allow to rest for at least one hour for cookie to set.