









Small Batch Chocolate Chip Cookies

These small batch chocolate chip cookies are perfect for when you're craving a cookie, but don't want to make a whole batch.

 Course	Dessert
 Cuisine	American
 Keyword	small batch chocolate chip cookies, small batch cookies
 Prep Time	30 minutes
 Cook Time	12 minutes
 Total Time	42 minutes
 Servings	8 cookies
 Author	Danielle



4.83 from 69 votes

Ingredients

- 1/2 cup + 1 tablespoon all-purpose flour ([spooned & leveled](#))
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup unsalted butter, softened
- 1/4 cup light brown sugar lightly packed
- 2 tablespoon granulated sugar
- 1 egg yolk
- 1/2 teaspoon vanilla
- 1/3 cup chocolate chips

Instructions

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper or a silpat mat and set aside.
2. In a small bowl using a handheld mixer, mix together the butter, brown sugar, and granulated sugar until smooth. Add in the egg yolk and vanilla and mix until fully combined.
3. In a separate bowl, whisk together the flour, baking soda, and salt.
4. Add the dry ingredients to the wet ingredients and mix until fully combined, then fold in the chocolate chips.
5. Set dough aside to chill in the freezer for about ten minutes. This will help to keep your cookies from spreading too much.
6. Remove dough from the freezer and scoop out rounded balls of dough (about two tablespoons each) onto the baking sheet.
7. Bake for 10-12 minutes. Cookies will be slightly underdone, allow to cool for at least ten minutes on baking sheet, then transfer to a wire rack to finish cooling.

Notes

Store cooled cookies in an airtight container on the counter for up to one week.

Prep time includes freezing the dough and cooling the cookies on the cookie sheet.