

chocolate chip cookie pizza

BY SIMPLY CREATIVE CHEF ROB SCOTT

ingredients

- 2 cups all purpose flour
- 2 teaspoons cornstarch
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¾ cup softened unsalted butter
- ¾ cup packed light or brown sugar
- ¼ cup granulated sugar
- 1 large egg, at room temperature
- 2 teaspoon pure vanilla extract
- 1 ¼ cup semi-sweet chocolate chips

directions

- Preheat oven to 350F. Lightly grease pan.
- Whisk the flour, cornstarch, baking soda, and salt together in a medium bowl. Set aside.
- Using a hand mixer, cream the butter and both sugars together on medium speed about 2 minutes. Add the egg and beat for 1 minute. Add the vanilla extract then mix on high until combined.
- Add the dry ingredients to the wet ingredients, and mix on low until combined. Add the chocolate chips, keeping the mixer on low speed.
- Transfer the cookie dough to the pizza pan and flatten out with your fingers or a rubber spatula until the edges reach the sides.
- Bake for 22-25 minutes or until puffed and lightly brown on top. Allow the cookie pizza to cool on the pan set on a wire rack before slicing. Cover leftovers and store at room temperature for 2-3 days, or in the refrigerator for 5 days.