

Giant Buttery Chocolate Chip Cookie

VEGETARIAN / 10 INGREDIENTS

Most of our air-fryer cookie recipes are made in a round cake pan. We find that cookies baked even on parchment in the machine turn out with overdone—even burned—edges and too-soft centers. What's more, you can only make two or three at a time on parchment to maintain the necessary space between the cookies for air circulation. With a baking pan, you can make a single large cookie, like the cookies at popular mall bake shops. This larger cookie can be cut into wedges to serve. Have milk on hand!

For all these cookies, it's best to work with a hand mixer because the amounts are so small, the paddle of a stand mixer won't be able to work with the batter or dough.

Also note that this recipe (along with some subsequent recipes) calls for *baking spray*, a mix of flour and oil. Along with coconut oil spray, baking spray is the other *aerosol* spray we recommend. Never spray it into the machine. And if you'd rather go old school, you can indeed coat the inside of the pan with vegetable oil spray, then add a small handful of all-purpose flour, turning the pan this way and that to coat it evenly and thoroughly before knocking out any excess. Whether you use baking spray or the more traditional method, the inside of the pan needs a generous coating so that the baked good will come loose after it cools a bit.

INGREDIENTS	2-quart or larger air fryer	3.5-quart or larger air fryer	5.25-quart or larger air fryer
All-purpose flour	½ cup plus 1 tablespoon	⅔ cup plus 1 tablespoon	¾ cup plus 2 tablespoons
Baking soda	¼ teaspoon	Rounded ¼ teaspoon	½ teaspoon
Table salt	¼ teaspoon	Rounded ¼ teaspoon	½ teaspoon
Baking spray (see the headnote)	As needed	As needed	As needed
Butter, at room temperature	3 tablespoons plus 1 teaspoon	4 tablespoons (¼ cup/½ stick) plus 1 teaspoon	5 tablespoons plus 2 teaspoons
Packed dark brown sugar	3 tablespoons plus 1 teaspoon	¼ cup plus 1 teaspoon	⅓ cup
Granulated white sugar	2½ tablespoons	3 tablespoons plus 1 teaspoon	¼ cup
Pasteurized egg substitute, such as Egg Beaters	2 tablespoons (or 1 small egg, well beaten)	2½ tablespoons	3 tablespoons (or 1 medium egg, well beaten)
Vanilla extract	¼ teaspoon	½ teaspoon	¾ teaspoon
Semisweet or bittersweet chocolate chips	⅔ cup	¾ cup plus 1 tablespoon	1 cup
MAKES	<i>2 or 3 servings</i>	<i>4 servings</i>	<i>4 or 5 servings</i>

1. With the basket (or basket attachment) in the air fryer, heat it to 350°F (or 360°F, if that's the closest setting).
2. Whisk the flour, baking soda, and salt in a bowl until well combined.
3. For a small air fryer, coat the inside of a 6-inch round cake pan with baking spray. For a medium air fryer, coat the inside of a 7-inch round cake pan with baking spray. And for a large air fryer, coat the inside of an 8-inch round cake pan with baking spray.
4. Using a hand electric mixer at medium speed, beat the butter, brown sugar, and granulated white sugar in a bowl until smooth and thick, about 3 minutes, scraping down the inside of the bowl several times.
5. Beat in the pasteurized egg substitute or egg (as applicable) and vanilla until uniform. Scrape down and remove the beaters. Fold in the flour mixture and chocolate chips with a rubber spatula, just until combined. Scrape and gently press this dough into the prepared pan, getting it even across the pan to the perimeter.
6. Set the pan in the basket and air-fry undisturbed for 14 to 16 minutes, or until the cookie is puffed, browned, and feels set to the touch.
7. Transfer the pan to a wire rack and cool for 10 minutes. Loosen the cookie from the perimeter with a spatula, then invert the pan onto a cutting board and let the cookie come free. Remove the pan and reinvert the cookie onto the wire rack. Cool for 5 minutes more before slicing into wedges to serve.

Then...

- This cookie is made for dunking. Consider whole milk, chocolate milk, strong coffee, red wine, aged rum, or whiskey as your best options.

See photo in insert.

