Giant Chocolate Chip Cookie

½ cup (1 stick/4 ounces) unsalted butter, melted but not too hot
2/3 cup (4 ¾ ounces) brown sugar
1/3 cup (2 ¼ ounces) granulated sugar
2 large egg yolks
2 teaspoons vanilla extract
1 ½ cups (7 ½ ounces) all-purpose flour
½ teaspoon baking soda
½ teaspoon salt (rounded if you like salty cookies like me!)
¾ cup Hershey's kisses (or half milk and half semisweet chocolate chips for small cookies)

1. Preheat oven to 350 F
2. Whisk together butter, sugars, egg yolks and vanilla.
3. Sprinkle dry ingredients over butter mixture and stir in with a wooden spoon.
4. If using chocolate chips stir them in.
5. Press into a pizza pan for a large cookie and top with kisses pushing slightly to impress. Alternatively drop cookies onto a cookie sheet, preferably dark in color for the best texture.
6. Bake for 15-20 minutes until golden on edges and starting to set in middle (10 minutes for individual cookies). Don't over bake! Unless you like crispy cookies in which case bake the crap out of them.
7. I slam my cookie sheet on the counter when they come out. This seems weird but it compacts them and gives them the craggy dense texture I like. Cool for a couple of minutes on the sheet and then transfer to a cooling rack. Or just gobble them off of the cookie sheet while they are still warm.