



Skillet Cookie

## Introduction

The Ily Skillet Cookie is the ultimate dessert to satisfy your sweet tooth. This delightful treat

combines the best of both worlds—cookie and cake—into a warm, gooey masterpiece that is perfect for sharing. Whether you're celebrating a special occasion or just treating yourself, this skillet cookie will surely impress with its rich flavors and comforting texture.

## Detailed Ingredients with measures

- all-purpose flour: 1 ½ cups
- baking soda: 1 tsp
- salt: ½ tsp
- unsalted butter: ½ cup (melted)
- brown sugar: ¾ cup
- granulated sugar: ¼ cup
- vanilla extract: 1 tsp
- egg: 1 large
- chocolate chips: 1 cup
- nuts (optional): ½ cup

## Prep Time

Prep time for the Ily Skillet Cookie is quick and easy, taking approximately 15 minutes to get everything ready.

## Cook Time, Total Time, Yield

The cooking time is about 25 minutes, making the total time from prep to serving around 40 minutes. This recipe yields a delicious skillet cookie that serves about 6 people, perfect for a cozy gathering or a personal indulgence.



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## Detailed Directions and Instructions

**Preheat the oven**

Preheat your oven to 350°F (175°C).

**Combine the wet ingredients**

In a large mixing bowl, cream together 1 cup of softened butter and 1 cup of brown sugar until smooth. Add 2 large eggs, one at a time, mixing well after each addition. Stir in 2 teaspoons of vanilla extract.

**Mix the dry ingredients**

In a separate bowl, whisk together 2 cups of all-purpose flour, 1 teaspoon of baking soda, and a pinch of salt.

**Combine wet and dry ingredients**

Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Be careful not to over-mix the dough.

**Add chocolate chips**

Fold in 1 cup of chocolate chips and 1/2 cup of chopped nuts (optional).

**Prepare the skillet**

Grease an 8 or 10-inch cast iron skillet with butter or cooking spray to prevent sticking.

**Transfer the dough**

Spoon the cookie dough into the prepared skillet, spreading it evenly across the bottom.

**Bake the cookie**

Place the skillet in the preheated oven and bake for 25-30 minutes, or until the edges are golden brown and the center is set.

**Cool and serve**

Remove the skillet from the oven and let it cool for about 10-15 minutes before slicing and serving. Enjoy warm with ice cream if desired.

## Notes

### **Storage**

Store any leftover cookie in an airtight container at room temperature for up to 3 days.

### **Serving suggestions**

This skillet cookie can be served with a scoop of ice cream or drizzled with chocolate sauce for an extra treat.

### **Customization**

Feel free to add your favorite mix-ins, such as peanut butter chips, white chocolate chips, or dried fruit, to the cookie dough for personalized flavors.



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## **Cook techniques**

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