



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.



Skillet Cookie

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.



www.savorydiscovery.com

Skillet Cookie

Cook techniques

Click next page below