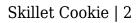




Skillet Cookie

# 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 <sup>1</sup>/<sub>2</sub> cups
- baking soda: 1 tsp
- salt: ½ tsp
- unsalted butter: 1/2 cup (melted)
- brown sugar: <sup>3</sup>/<sub>4</sub> cup
- granulated sugar:  $^{1\!\!/_4}$  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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