

# CHOCOLATE CHIP SKILLET COOKIES

12 inch cast iron skillet | 20 min. | 375°

## INGREDIENTS

- 2 1/4 C all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 C softened butter (2 sticks)
- 3/4 C sugar
- 3/4 C brown sugar
- 1 tsp vanilla
- 2 eggs
- 2 C chocolate chips (semisweet)
- 1 cup chopped nuts (optional)

## DIRECTIONS

In a bowl combine flour, baking soda and salt. Whisk together to mix evenly. In another bowl mix butter, sugar, brown sugar and vanilla until smooth and creamy. Beat in eggs. Add flour gradually and mix thoroughly. Stir in chocolate chips and nuts. Transfer cookie dough into a warm and lightly oiled 12inch cast iron skillet. Spread dough evenly in skillet. Bake in brick oven at 375° for approx. 20 min. Try to keep oven door closed during baking time to help cookies rise better! Cookies are done when a toothpick is inserted into the center of the pan of cookies and comes out clean. Let cool for 15-20 min. before cutting into wedge shapes or squares. Just one of those desserts no one seems to get tired of eating!

## COOKS NOTE

If you prefer use an electric mixer for this recipe.

Want to make the dough ahead of time? Just wrap in plastic wrap and seal in a bag or air tight container. Keep in refrigerator (1 week) or freezer (3 months).

Takes about 3 hours to thaw frozen cookie dough in fridge.

Not recommended to thaw cookie dough at room temp. due to dough containing eggs which could cause bacteria to grow. Yuck!

Want to go the extra mile and put this dessert over the top? Serve a wedge shaped cookie warmed with a dollop of vanilla ice cream on top and just wait for the loud chorus of yummy noises from those you are entertaining!!