

Marie Saba

from my kitchen to yours

Skillet Cookie Cake

Serves 6

Ingredients:

- 6 Tablespoons (84 g) unsalted butter, room temperature and very soft
- 1/3 cup (70 g) packed brown sugar
- 1/3 cup (78 g) white sugar
- 1 egg
- 1 teaspoon (4 g) vanilla
- 1 cup (140 g) all-purpose flour
- 1/2 teaspoon (3 g) baking soda
- 1/2 teaspoon (2 g) Kosher salt
- 1/2 cup (88 g) semi-sweet chocolate chips
- 1/2 cup (88 g) white chocolate chips



Instructions:

1. Preheat oven to 350 degrees F (176 C). Lightly grease a 10-inch cast iron skillet with baking spray. If you don't have a cast-iron skillet, an 8-, 9- or 10-inch baking pan will work as well.
2. In a large bowl, use a fork to mash together butter (room temperature and *very* soft), brown sugar, white sugar, egg and vanilla until well-combined and smooth. Add flour, baking soda, and salt; mix just to combine. Add chocolate chips and mix again, just to combine.
3. Dump cookie dough into skillet. Use a spatula to press the dough into an even layer.
4. Bake for 18-20 minutes. Cool 5 minutes. Serve warm.

Make-Ahead Tip: Skillet cookie can be made up to 1 day in advance. Cover with foil and store at room temp. Reheat at 350 degrees F (176 C) for 5 minutes just before serving, if desired.

YouTube: Marie's Kitchen

Website: MarieSaba.com

Email: Marie@MarieSaba.com