



QUALITY KITCHENWARE  
COOKING CLASSES & CULINARY INSPIRATION

### **Dark Chocolate Chip Skillet Cookie**

*Makes one large 10" cookie*

Close your eyes, imagine biting in to a warm, chocolate chip cookie. To make your dreams come true, try this skillet chocolate chip cookie -- it delivers the perfect chewy, chocolate-y experience that you need. This recipe's flavor is elevated with a few special add-ins -- a hint of heat from cayenne pepper, just the right amount of dark chocolate chips, plenty of crunchy walnuts, and to complete the experience - a sprinkle of flaked salt.

#### ***Ingredients:***

6 tablespoons unsalted butter, room temperature  
1/2 cup granulated sugar  
1/3 cup packed brown sugar  
1 large egg  
1 teaspoon pure vanilla extract  
1 cup all-purpose flour  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1/8 teaspoon cayenne pepper  
1 cup dark chocolate chips  
1/2 cup walnuts, finely chopped  
1/2 teaspoon coarse flake salt, for garnish

#### ***Directions:***

1. Preheat the oven to 350° F. In a large bowl, mix the butter, granulated sugar, and brown sugar until evenly incorporated. Stir in the egg and the vanilla.
2. In a separate bowl, mix the dry ingredients, flour, baking soda, salt, and cayenne pepper until evenly combined.
3. Add the dry ingredient mixture to the butter-sugar mixture. Fold in the chocolate chips and walnuts. Transfer the cookie dough to a 10-inch cast-iron skillet and pat into place forming an even layer.
4. Bake in a preheated oven until the cookie is golden brown and just set in the center (the dough springs back to a light fingertip touch, 18 to 20 minutes. Let the cookie cool for 5 minutes and sprinkle with flake salt before serving. Serve warm wedges with vanilla ice cream.