



Cast-Iron Skillet Chocolate Chip Pecan Cookie

Using a cast-iron pan to create a giant cookie is not new, but here is a simple way to enjoy a dessert

Makes 1 large cookie to serve 8-12

Preheat oven to 375°F

Heat 12.5" cast iron skillet in oven while you are preparing the dough.

1 cup	unsalted butter, room temperature
1 cup	brown sugar, packed
1/2 cup	granulated sugar
2 large	eggs
2 tsp.	pure vanilla extract
1 tsp.	baking soda
2 tsp.	hot water
1/2 tsp	sea salt
2-1/2 cups	all-purpose flour
2 cups	semi-sweet chocolate chips
1 cup	pecans, chopped

1. In a mixing bowl fitted with paddle attachment, cream together butter and sugars. Add the eggs one at a time, being sure to combine thoroughly before proceeding. Stir in the vanilla.
2. In a small bowl, dissolve baking soda in hot water and add to batter along with the salt. Stir in the flour, chocolate chips and pecans.
3. Remove the skillet from the oven and spoon the batter into it, smoothing the top with a spatula.
4. Bake until golden, about 15 minutes. Serve with ice cream.