

SALTED CARAMEL COOKIE SKILLET

INGREDIENTS:

1 cup (2 sticks) unsalted butter, at room temp, plus more for greasing skillet
2 ¼ cups all-purpose flour
½ teaspoon kosher salt
1 teaspoon baking soda
½ cup granulated sugar
1 cup packed dark brown sugar
2 large eggs, at room temperature
2 teaspoons LorAnn Caramel Bakery Emulsion
1 ½ cups semisweet chocolate chips or chunks
vanilla ice cream for topping, optional
salted caramel sauce for drizzling, optional



DIRECTIONS:

1. Preheat the oven to 325°F. In a medium mixing bowl, whisk together the flour, baking soda, and salt. Set the bowl aside.
2. In a separate bowl, combine granulated and brown sugars and place next to the stovetop. In a cast iron skillet, melt the butter, stirring to coat the bottom and sides of the pan. Once melted, pour the butter onto the sugars and whisk until well combined. Set the skillet aside. Do not wipe the pan.
3. Add the eggs to the butter sugar mixture, one at a time, whisking until evenly mixed. Add the Caramel Bakery Emulsion and whisk until combined.
4. Add the flour mixture and mix with a wooden spoon just until the dough comes together. Stir in the chocolate.
5. Scrape the dough into the skillet and bake for 25-28 minutes until it's barely cooked in the center and golden brown at the edges.
6. Using an oven mitt, remove the skillet from the oven and allow it to cool for 10 minutes before topping with vanilla ice cream, drizzling in salted caramel sauce and digging in.

*Cover the cooled cookie in the skillet with plastic wrap. Store at room temperature up to 5 days. Cookie dough can be frozen after step 5 in a freezer-safe bag or container for up to 3 months. Defrost at room temperature and continue with step 6, making sure to coat the skillet with melted butter before adding the cookie dough.

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