

Chocolate Chip Skillet Cookie

What you need: □ 2 c. all-purpose flour □ 1tsp. baking soda □ 1tsp. salt □ 2 eggs

 \square 3/4 c. granulated sugar \square 2 c. chopped pecans

☐ 1 c. chocolate chips

Steps:

☐ 1 c. butter

- 1. Pre-heat oven to 350°.
- 2. Combine flour, baking soda + salt.
- 3. Beat butter, sugars, eggs + vanilla until smooth.
- 4. Slowly add in flour mixture.
- 5. Stir in chocolate chips and nuts.
- 6. Spread evenly in a skillet.
- 7. Bake for ~20 25 min or until passes "fork test" (if dough sticks, keep cooking).
- 8. Allow to cool before cutting.
- 9. Serve with a scoop of vanilla ice cream!

Estimated Time:

~ 45 min prep + cook time