

# **Noreen's Kitchen**

## **Iron Skillet Chocolate Chip Cookie Pie**

### **Ingredients**

1 cup butter softened  
3/4 cup granulated sugar  
3/4 cup packed brown sugar  
2 eggs  
1 teaspoon vanilla  
1 teaspoon salt  
1 teaspoon baking soda  
2 1/4 cup all purpose flour  
12 ounces chocolate chunks

### **Step by Step Instructions**

Preheat oven to 350 degrees

Coat the inside of a 10 to 12 inch cast iron skillet with cooking oil or non-stick spray.

Cream butter and sugar together using mixer until light and fluffy.

Add eggs one at a time, incorporating each one.

Add vanilla and combine.

Mix together flour, baking powder and salt.

Turn off mixer and add dry ingredients to bowl, continue mixing until wet and dry are well incorporated.

Add chocolate chunks and mix slightly making sure not to break them up too much.

Press cookie dough into the skillet using your hands. You can moisten your hands slightly with some water to prevent the dough from sticking too much.

Bake cookie for 25 minutes or until golden brown on the top and/or a toothpick inserted in the center comes out clean.

Remove from oven and allow skillet to cool for at least 30 minutes before slicing and serving.

Cut into wedges and serve with ice cream and chocolate or caramel sauce or both!

**Happy Eating!**