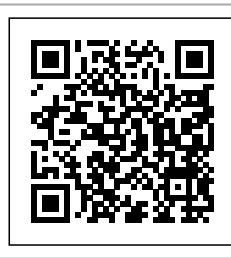


Skillet Brookie



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Recipe by: Laura Vitale

Serves 8

Prep Time: 15 minutes

Cook Time: 25 minutes

Ingredients

For the brownie base:

- 2/3 cup of All Purpose Flour
- 1 Tbsp of Cocoa Powder
- 1/4 tsp of Salt
- 1 tsp of Instant Espresso Powder
- 1/2 cup of unsalted Butter, softened at room temperature
- 1 cup of Granulated Sugar
- 1 tsp of Vanilla Extract
- 2 Eggs
- 1 cup of Bittersweet Chocolate Chips, melted
- Additional Chocolate Chips and Chopped Walnuts, optional

For the cookie:

- 1/2 cup of All Purpose Flour
- 1/4 tsp of Baking Soda
- 1/4 tsp of Salt
- 2 Tbsp of Unsalted Butter, melted
- 2 Tbsp of Brown Sugar
- 2 Tbsp cup of Granulated Sugar
- 1 Eggs
- 1 tsp of Vanilla Extract
- 1/2 cup of Semisweet Chocolate Chips

1) Preheat your oven to 350 degrees, spray or butter a 10 pie pan or cast iron skillet with some non-stick spray and set it aside.

2) In a small bowl, whisk together the flour, cocoa powder, salt and espresso powder, set aside.

3) In a large bowl, cream together the butter and sugar using a spatula, then switch to a whisk and whisk in the eggs and vanilla, mix until combined, then whisk in the melted chocolate and mix until fully incorporated.

4) Switch back to a spatula, fold in the dry ingredients, mix until incorporated, then pour the mixture into the prepared pan and set aside.

Now make the cookie dough.

5) In a large bowl, whisk together the butter, eggs, both kinds of sugar and vanilla, add the flour, baking soda, salt and chocolate chips and mix until a cookie dough forms.

6) Spread the cookie dough evenly over top of the brownie base, gently swirl it in and then sprinkle a handful of chocolate chips over the top, pop it in the oven and bake for 25 minutes.

7) Serve it warm with a scoop of vanilla ice cream.

