



Stovetop Valentine's Day Skillet Cookie

INGREDIENTS

½ cup butter

1 cup light brown sugar

2 large eggs

2 tsp vanilla extract

2 cups + 2 tbsp all-purpose flour

1/2 tsp baking soda

1/2 tsp salt

34 cups semi-sweet chocolate chips

1/4 cup red and pink sprinkles and candies

DIRECTIONS

- 1. In a large bowl, add your dry ingredients as well as chocolate chips and sprinkles.
- 2. Heat a large cast iron skillet on high. Add your butter and melt until fully browned, about 5-8 minutes.
- 3. Add your brown sugar and stir until dissolved. Follow that with egg, and vanilla extract.
- 4. Turn your temperature to low and add your dry ingredients. Using a spatula, mix until a cookie dough forms. Add chocolate chips and sprinkles.
- 5. Place a lid or aluminum foil over the pan and begin cooking for 10-15 minutes.
- 6. Once ready, remove from heat and let sit to cool.