

Chocolate Chip Skillet Cookie

Serves: 8-12 people | **Cook Time:** 25 minutes | **Difficulty:** Easy

Equipment Needed:

- 12-inch dutch oven with lid
- Large mixing bowl
- Electric or hand mixer
- Measuring cups and spoons

Ingredients:

Ingredient	Amount	Notes
Butter	1/2 cup, softened	Unsalted
Brown sugar	3/4 cup, packed	Light brown
Granulated sugar	1/4 cup	White sugar
Egg	1 large	Room temperature
Vanilla extract	2 tsp	Pure vanilla
All-purpose flour	1 1/4 cups	Sifted
Baking soda	1/2 tsp	Fresh
Salt	1/2 tsp	Fine salt
Chocolate chips	1 cup	Semi-sweet
Sea salt flakes	For sprinkling	Coarse flakes

Complete Cooking Steps:

Step 1: Set up and Make Dough

Set up 22 coals, with 15 on top and 7 on bottom, to achieve a temperature of 350°F.

In a large bowl, cream softened butter with both sugars until light and fluffy, about 3 minutes. Beat in egg and vanilla until well combined.

Step 2: Add Dry Ingredients

In a separate bowl, whisk together the flour, baking soda, and salt.

Gradually add dry ingredients to butter mixture, mixing just until combined. Fold in chocolate chips, distributing evenly throughout the dough.

Step 3: Shape in Dutch Oven

Grease the Dutch oven well with butter. Press cookie dough evenly into the bottom of the pot, creating a uniform layer about 1/2 inch thick.

Sprinkle top with sea salt flakes if desired.

Step 4: Bake the Cookie

Cover and bake 15 minutes, then rotate the pot a quarter turn.

Remove the lid and bake for 3-5 more minutes, until the edges are golden brown and the center is just set.

Step 5: Cool and Serve

Remove from heat and let cookie cool in the pot for 5-10 minutes.

Cut into wedges like pizza and serve warm while the chocolate chips are still soft. Cookie will continue to firm up as it cools.

Serving Suggestions:

- Perfect for sharing around the campfire
- Serve with cold milk if available
- Great for kids' camping treats
- Easy crowd-pleasing dessert

