



SERVES 8

CHOCOLATE CHIP SKILLET COOKIE

INGREDIENTS:

350g chocolate chips
350g plain flour
225g butter, softened, plus extra for greasing
200g caster sugar
200g light brown soft sugar
1 vanilla pod, seeds scraped
Pinch grated nutmeg
2 tsp sea salt flakes, plus extra for topping
1 tsp baking powder
1 tsp bicarbonate of soda
1 large egg, beaten

Vanilla ice cream to serve

You will need a 25cm/10 inch cast iron skillet, greased with butter

METHOD:

Lay a pizza stone on the middle grill of the barbecue, close the lid and preheat to 180°C.

Set aside a handful of the chocolate chips then put the remainder into a bowl with the flour and toss to coat. In a separate bowl, combine the butter, sugars, vanilla and nutmeg and beat for 3-4 minutes until fluffy. Stir in the baking powder, bicarbonate of soda and egg then fold in the chocolate chips and flour to form a stiff dough.

Press the dough into the skillet in an even layer then dot the reserved chocolate chips over the surface, pressing them gently into the dough. Sprinkle over a little more sea salt then slide onto the pizza stone. Close the lid and bake for 35 minutes until golden brown. Set aside to cool for 10 minutes then serve with vanilla ice cream.