

DINNERLY



Skillet Chocolate Chip Cookie with Brownie Crust

 1h  2 Servings

We decided you deserve better treats, because you're doing such a good job at being, well, you. So we came up with this ooey-goey skillet cookie over a rich brownie crust. We've got you covered! (2p-plan serves 6; 4p-plan serves 10—nutrition reflects 1 slice)

WHAT WE SEND

- 5 oz granulated sugar
- $\frac{3}{4}$ oz unsweetened cocoa powder
- 5 oz all-purpose flour ⁴
- 2 (3 oz) chocolate chips ^{2,3}
- 6 oz yellow cake mix ^{1,2,3,4}

WHAT YOU NEED

- 5 Tbsp butter ²
- 2 large eggs ¹
- vanilla extract
- kosher salt
- neutral oil

TOOLS

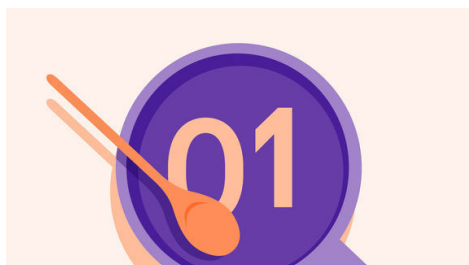
- medium ovenproof skillet
- microwave

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

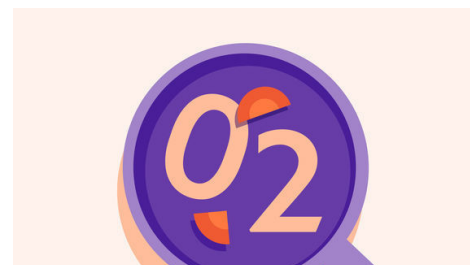
Calories 550kcal, Fat 30g, Carbs 70g, Protein 6g



1. Melt butter

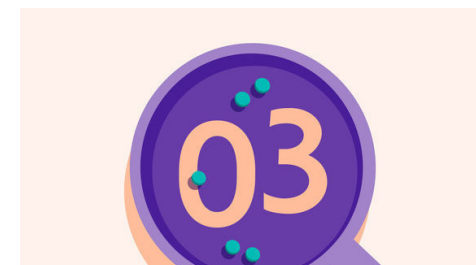
Preheat oven to 350°F with a rack in the center.

Microwave **5 tablespoons butter** in a medium microwave-safe bowl until melted. Brush bottom and sides of a medium ovenproof skillet with **1 tablespoon of the melted butter**.



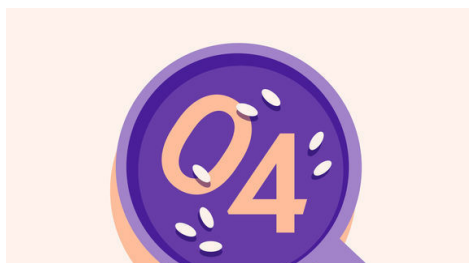
2. Mix brownie batter

To bowl with **remaining 4 tablespoons melted butter**, add **$\frac{1}{2}$ cup sugar, cocoa powder, 1 large egg, $\frac{1}{2}$ teaspoon vanilla, and $\frac{1}{8}$ teaspoon salt**; whisk until smooth. Add **$\frac{1}{4}$ cup flour**; whisk until just combined.



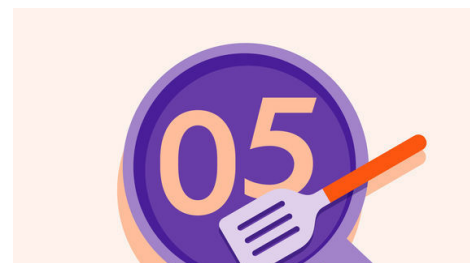
3. Mix cookie dough

In a separate medium bowl, whisk to combine **cake mix, 1 large egg, 3 tablespoons oil, and $\frac{1}{4}$ teaspoon salt**. Stir in **half of the chocolate chips**; reserve rest for step 5.



4. Assemble & bake

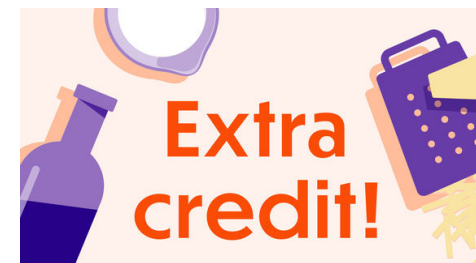
Pour **brownie batter** into prepared skillet; use a spatula or your hands to press into an even layer, spreading $\frac{1}{2}$ -inch up sides of skillet. Spoon **cookie dough** onto brownie batter and gently pat into an even layer, leaving a $\frac{3}{4}$ -inch border around edge of skillet. Bake on center oven rack until crust is golden-brown and a toothpick inserted into center has a few damp crumbs, 20–25 minutes.



5. Cool & serve

Remove **skillet cookie** from oven. Cool completely for at least 30 minutes. Just before serving, add **remaining chocolate chips** to a microwave-safe bowl. Microwave in 30-second intervals, stirring between each, until just melted.

Drizzle **melted chocolate** all over **skillet chocolate chip cookie**. Cut into wedges. Enjoy!



6. À la mode!

The only way to make this home run a grand slam is to top it all off with a big scoop of ice cream. We recommend warming the cookie first!