

SKILLET COOKIE SUNDAE

Ingredients:

2 sticks butter, softened
1 cup packed brown sugar
1/2 cup granulated sugar
1 tablespoon vanilla extract
2 eggs
2 cups all-purpose flour
2 heaping teaspoons instant coffee
1 1/2 teaspoons baking soda
1 teaspoon salt
1 cup milk chocolate chips
1 cup semisweet chocolate chips
ice cream, such as vanilla, strawberry, mint chocolate chip or chocolate, for serving
hot fudge, for serving
canned whipped cream, for serving
maraschino cherry, for serving

Directions:

Preheat the oven to 350 degrees F.

Cream together the butter, brown sugar and granulated sugar in the Bosch bowl with the cookie paddles. Add the vanilla and eggs, mixing well. Combine the flour, instant coffee, baking soda and salt in a separate bowl. Add the dry ingredients to the wet ingredients in 3 batches, mixing after each one. Stir in the milk and semisweet chocolate chips.

Spread the mixture into a 10-inch skillet and bake until golden brown, 30 to 40 minutes. Remove the skillet from the oven, top the cookie with several scoops of your favorite ice cream, drizzle on some hot fudge and top with whipped cream and a cherry.

