

Chocolate Cherry Skillet Cake



Ingredients

- 1/2 cup unsalted butter, melted, plus more for greasing skillet
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1/4 cup cocoa powder
- 1 tsp vanilla extract
- 1/2 tsp salt
- 3 eggs, at room temperature
- 1 cup plain flour
- 1 cup milk or dark chocolate Easter eggs or chips (coarsely chop Easter eggs if using)
- 1 cup fresh or canned pitted cherries

Directions

- Step 1 – Grease a 10-inch skillet or cast-iron frying pan with butter.
- Step 2 – In a large bowl, whisk together the melted butter, white and brown sugar, cocoa powder, vanilla and salt. Add the eggs, one at a time, stirring well between each addition.
- Step 3 – Fold in the flour, chocolate Easter eggs or chips and cherries until the mixture is just combined.
- Step 4 – Transfer the batter into the greased skillet, smoothing the top.
- Step 5 – Heat the BBQ to medium heat (180°) with two zone heat. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray. Once the BBQ has reached temperature, bake the cake for around 30 minutes, or until the centre is just set.
- Step 6 – Once cooked, remove the skillet from the BBQ and serve immediately, with ice cream or cream.

