

Double Choc Chip Skillet Cookie



Ingredients

150g salted butter, at room temperature
1/2 cup brown sugar
1/2 cup white sugar
2 eggs
395g can Nestle Top n Fill Caramel, softened and mixed till smooth (or 1 cup caramel sauce)
2 tbsp cocoa powder
1 tsp baking powder
1 cup plain flour
1 cup good quality chocolate chips (or chocolate cut into chunks)
1/2 tsp salt flakes
Ice cream to serve

Directions

Step 1 – Prepare the BBQ for indirect cooking over medium heat (180 – 200°C). Ensure the grills are clean. 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.

Step 2 – Place the butter and sugars into a large bowl and whisk until light and fluffy. Add the eggs and half of the caramel and mix until well combined. Add the cocoa powder, baking powder, flour and chocolate chips and mix together until just incorporated.

Step 3 – Grease the bottom of a 26cm oven proof skillet or frying pan with a little butter, then place the cookie dough into the skillet and press down to flatten and even out the surface.



Step 4 – Place the skillet into the BBQ, away from direct heat, and close the BBQ lid. Bake the cookie for around 20 minutes, then remove from the BBQ. Drizzle the cookie with the remaining caramel and sprinkle with the salt flakes. Serve immediately with ice cream.

BBQSPPLUS

