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martha stewart

Chocolate-Chip Oat-Coconut Skillet Cookie

A guaranteed crowd-pleaser, this big, chewy cookie is chock-full of oats, coconut, and chocolate. Cut slices and serve warm with ice cream.

Prep: 15 mins

Total: 55 mins

Yield: Serves 10 to 12



Ingredients

2/3 cup unbleached all-purpose flour

1/4 teaspoon baking soda

1/4 teaspoon kosher salt

5 tablespoons unsalted butter, room temperature

1/4 cup granulated sugar

1/2 cup packed light-brown sugar

1 large egg

1/2 teaspoon pure vanilla extract

2/3 cup instant oats

1/4 cup sweetened shredded coconut

Directions

Step 1

Preheat oven to 350 degrees. Whisk together flour, baking soda, and salt. Beat butter with sugars on medium speed until creamy, about 3 minutes. Beat in egg and vanilla. Beat in flour mixture, then oats, coconut, and chocolate.

Step 2

Spread mixture evenly into a 10-inch ovenproof nonstick skillet (preferably cast iron). Bake until just set in center and golden around edges, 20 to 25 minutes. Let cool 15 minutes, then serve warm with ice cream.

Cook's Notes

You can sprinkle an additional two tablespoons of coarsely chopped chocolate, or chocolate chips or disks, on top before baking.

1 cup semisweet chocolate
chips

Vanilla ice cream, for serving

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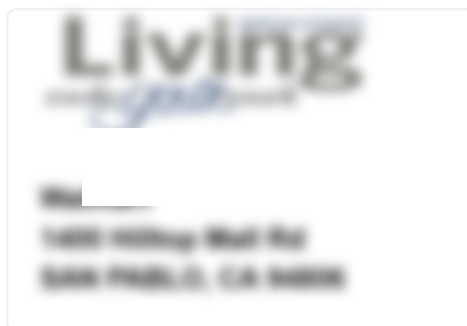


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