QUEEN
-EST 1897-

PREP: 20 min
COOK: 30 min
SERVES: 4-6

Choc Chip Raspberry Skillet Cookie

For lovers of a chewy, gooey cookie, this decadent dessert is just the ticket! Pulled hot from the oven, this baby is crisp at the edges and totally molten in the centre.

Ingredients

200g butter, at room temperature

1 cup (220g) firmly packed brown sugar

1/2 cup (110g) caster sugar

2 large eggs

1 tsp Queen Organic Vanilla Bean Paste

1 cup (150g) plain flour

1 tsp baking powder

200g dark chocolate, chopped

1/2 cup (60g) frozen raspberries

Method

STEP 1

Preheat oven to 180C (fan forced) and grease a 23cm cast iron skillet with non-stick cooking spray or butter.

STEP 2

In a medium bowl or stand mixer, cream butter and sugars together until pale and fluffy. Scrape down bowl and add eggs one at a time, mixing well after each addition. Add Vanilla Bean Paste and beat again to combine.

STEP 3

Add half of the flour and mix on low speed for about 10 seconds, until not quite incorporated. Add the remaining half the flour and baking powder, mixing again on low speed for about 10 seconds.

STEP 4

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Method

Add almost all of the chopped chocolate, reserving some bigger pieces for sprinkling on top, and mix through.

STEP 5

Scrape the cookie dough out and into the cast iron skillet, smoothing the top down. The dough should reach about 1cm (1/2 inch) below the rim of the skillet, otherwise it may overflow.

STEP 6

Scatter over the remaining chocolate and the raspberries, pushing them partially into the dough.

STEP 7

Bake the skillet cookie for 25-30 minutes, it should look puffed and golden brown with a gooey centre. Leave to cool for at least 20 minutes, before serving warm with ice cream.

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