Olive Oil Chocolate Chip Skillet Cookie

By Ashley Alexander

Golden and crisp at the edges, soft and gooey in the middle, with pools of melted chocolate and a salty-sweet finish. Swapping butter for extra virgin olive oil gives this skillet cookie a gentle fruitiness that really makes the chocolate pop. And bonus it all comes together quickly and easily in one bowl. It's a great one for entertaining. You can press the dough into your pan a day or two ahead and keep it covered in the fridge. When you're ready, sprinkle it with flaky salt and bake it fresh. Serve it warm, straight from the pan, topped with vanilla ice cream and a drizzle of extra virgin olive oil.

SERVES 8-10 | **PREP** 15 min (+ chilling) | **COOK** 20 min (+ resting) | **TOTAL TIME** 2 hours 50 minutes

INGREDIENTS

Skillet Cookie

- 200ml (180g) extra virgin olive oil, plus extra for greasing (I've used GAEA Planet Extra Virgin Olive Oil)
- 80ml cold water
- 200g brown sugar
- 1 tablespoon vanilla paste or extract
- 1 tablespoon sweet white miso (shiro miso) - optional, but it adds a delicious savoury depth
- 340g plain (all-purpose) flour
- 2 teaspoons baking powder
- 1/2 teaspoon fine sea salt
- 100g dark chocolate, roughly chopped
- 100g milk chocolate, roughly chopped
- Flaky sea salt, for sprinkling

To Serve

- Vanilla ice cream
- Good-quality extra virgin olive oil



METHOD

1. **Mix the wet ingredients:** In a large bowl, whisk together the 200ml extra virgin olive oil, 80ml cold water, 200g brown sugar, 1 tablespoon vanilla and 1 tablespoon miso until smooth and well combined.
2. **Add the dry ingredients:** Add the 340g flour, 2 teaspoons baking powder, 1/2 teaspoon fine sea salt and the chopped dark and milk chocolate. Mix until just combined.
3. **Chill the dough:** Grab a 26cm cast-iron skillet or ovenproof baking dish. Press the dough in evenly, then cover and chill for at least 2 hours, or up to 48 hours.
4. **Bake:** Preheat the oven to 180°C/350°F. Sprinkle the dough with a pinch of flaky sea salt and bake for 20 minutes, until golden at the edges and still soft in the centre.
5. **Rest:** Let the cookie rest in the pan for 15 minutes. It will firm up slightly as it cools.
6. **Serve:** Scoop into bowls, top with a scoop of vanilla ice cream and finish with an extra drizzle of good-quality extra virgin olive oil.

NOTES

Make ahead: This is a great dessert for entertaining. Press the dough into the pan a day or two ahead, keep it covered in the fridge, then bake just before serving.
Leftovers: Store any leftover cookie covered in the fridge. Once chilled, it firms up and slices neatly into little cookie squares.

Find the recipe and watch the video online:
https://www.gatherandfeast.com/olive-oil-chocolate-chip-skillet-cookie

Let me know if you make the recipe! x **@gatherandfeast**