

luxe . chocolate . recipes

by *Jodie V.*

Triple chocolate skillet cookie cake with salted caramel sauce

INGREDIENTS

FLUFFY SKILLET COOKIE

50g brown sugar
175g unsalted butter (chopped & softened)
2 large eggs (freerange always)
½ cup maple syrup
2 teaspoons good quality vanilla extract
1 cup plain flour
1 cup wholemeal flour
1 teaspoon bi-carb soda
½ cup dark chocolate callets (buttons)
½ cup milk chocolate callets (buttons)
½ cup white chocolate callets (buttons)

SALTED CARAMEL SAUCE

100g unsalted butter
165g brown sugar
250g thickened cream
1 teaspoon sea salt flakes plus extra to taste

METHOD

SALTED CARAMEL SAUCE

Melt butter and brown sugar together in heavy based saucepan and simmer when bubbling for two minutes.

Add heated thickened cream (careful as the mixture will bubble up when cream is added) and stir with whisk to combine.

Add 1 teaspoon of sea salt flakes.

Whilst stirring, heat the caramel mixture until it starts to bubble, then simmer for three minutes, or until desired consistency is reached, then remove from heat.

Add extra sea salt flakes to taste.

TRIPLE CHOCOLATE SKILLET COOKIE CAKE

Preheat oven to 180°C.

Grease skillet pan or any heavy based pan, with butter or oil spray.

Cream brown sugar and butter until light and creamy.

Add eggs, one at a time. Beat til combined.

Add maple syrup, beat til combined.

Add vanilla.

Fold through flours and bicarb soda, until combined.

Fold through chocolate callets.

Pour into skillet pan, and smooth top of mixture.

Cook at 180 Deg C, until crisp on the outside, but still moist and gooey in the centre. Times will vary depending on how gooey you would like the centre.