



# Oatmeal Chipper Skillet Cookie



**SERVINGS**



**COOKING TIME**

8 Servings

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Oatmeal Chipper Skillet Cookie is the ultimate indulgent dessert. This thick, gooey, and sweet chocolate treat is not only a fun take on cookies, but a definite crowd pleaser. Pair the cookie with ice cream to make the treat even sweeter. Serve it like a cake or eat it straight from skillet, Oatmeal Chipper Skillet Cookie is best served warm.

## Ingredients

- 1/2 Cup(s) (1 stick) butter, softened
- 1/2 Cup(s) firmly packed brown sugar
- 1/4 Cup(s) granulated sugar
- 1 Teaspoon(s) vanilla
- 3/4 Cup(s) all-purpose flour
- 1/2 Teaspoon(s) Baking Soda
- 1/4 Teaspoon(s) Salt
- 1 1/2 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 Cup(s) semisweet chocolate chips
- 1 Egg(s)

## Cooking Instructions

1. Heat oven to 350°F.
2. In large bowl, beat butter and sugars with electric mixer until creamy.
3. Add egg and vanilla; beat well.
4. Add combined flour, baking soda and salt; mix well.
5. Stir in oats and chocolate chips; mix well.
6. Press dough evenly into bottom of 10-inch nonstick ovenproof skillet.
7. Bake 20 minutes or until top is lightly browned. (Do not overbake as cookie will continue to bake after it is removed from oven.)
8. Cool about 10 minutes.

9. Cut into 8 wedges.
10. Serve with ice cream and, if desired, caramel topping.