

## Spring Skillet Cookie

The following post, recipe and photography were provided by Barrington Illinois resident Liz Luby and were originally published at [365Barrington.com](http://365Barrington.com).

Makes 1 - 12" cookie

### Ingredients

- 3 sticks of butter, softened
- 1 ½ cups of sugar
- 1 ½ cups of packed light brown sugar
- 1 Tbsp. of vanilla
- 3 eggs
- 1 tsp. of salt
- 1 ½ tsp. of baking soda
- 2 tsp. of baking powder
- 4 ½ cups of all-purpose flour
- 1 cup of semi-sweet chocolate chips
- 1 cup of white chocolate chips
- ½ cup of spring-colored M&M's
- ¼ cup of sprinkles
- Whipped cream & vanilla ice cream topping



### Instructions

1. Preheat the oven to 350°F.
2. Grease the bottom of a cast iron skillet with butter or cooking spray.
3. Mix the butter and sugar together on high speed until light and fluffy, about 5 to 7 minutes.
4. Add in the vanilla and eggs one at a time until they are mixed in.
5. Add the salt, baking soda, baking powder and flour on low speed and mix until combined.
6. Using a spatula, fold in the chocolate chips, candy and sprinkles until incorporated.
7. Transfer the mixture to the 12" cast iron skillet and smooth out the top.
8. Bake the pan in the oven at 350°F for 20 to 25 minutes or until lightly browned but soft in the center.
9. Top off with optional ice cream and whipped cream topping.