



## Giant Cookie-in-a-Pan

READY IN



45 min.

SERVINGS



1

CALORIES



5983 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

## Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup brown sugar light packed
- ☐ 2 cups chocolate chips
- ☐ 2 large eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 1 teaspoon salt
- ☐ 1 cup butter unsalted softened (2 sticks)
- ☐ 1 teaspoon vanilla extract

☐ 1 serving sprinkles   assorted

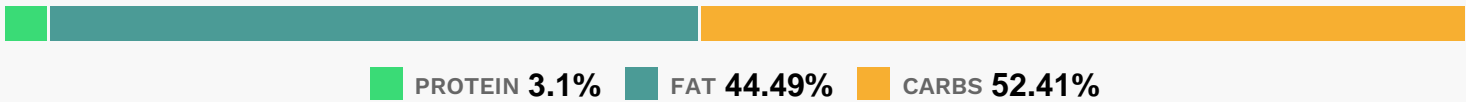
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ wooden spoon
- ☐ cake server

Directions

- ☐ Preheat the oven to 37
- ☐ In a large bowl, using an electric mixer, beat both sugars and the butter until smooth. Beat in the vanilla.
- ☐ Add the eggs, one at a time, beating well after each addition.
- ☐ Add the flour, baking soda, and salt. Stir well with a wooden spoon. The dough will be stiff. Stir in the chocolate chips.
- ☐ Spray a 10-inch cast iron skillet with cooking spray. Pat the cookie dough evenly into the skillet and decorate the surface with M&M's or sprinkles.
- ☐ Bake until the edges are lightly browned, about 30 minutes.
- ☐ Remove the skillet from the oven and let cool on a wire rack for 15 minutes.
- ☐ Cut the cookie into 16 wedges and serve it directly from the skillet using a pie server.

Nutrition Facts



Properties

Glycemic Index:145.09, Glycemic Load:242.33, Inflammation Score:-10, Nutrition Score:54.677826342375%

Nutrients (% of daily need)

Calories: 5982.91kcal (299.15%), Fat: 300.39g (462.13%), Saturated Fat: 185g (1156.23%), Carbohydrates: 796.09g (265.36%), Net Carbohydrates: 787.66g (286.42%), Sugar: 529.86g (588.73%), Cholesterol: 860.05mg (286.68%), Sodium: 3656.06mg (158.96%), Alcohol: 1.38g (100%), Alcohol %: 0.13% (100%), Protein: 47.08g (94.15%), Selenium: 142.16µg (203.09%), Vitamin B1: 2.5mg (166.99%), Folate: 627.89µg (156.97%), Vitamin A: 6212.73IU (124.25%), Vitamin B2: 2.1mg (123.57%), Manganese: 2.33mg (116.42%), Iron: 17.93mg (99.62%), Vitamin B3: 18.88mg (94.4%), Calcium: 599.98mg (60%), Phosphorus: 599.02mg (59.9%), Potassium: 1856.41mg (53.04%), Vitamin E: 6.5mg (43.36%), Vitamin D: 5.41µg (36.03%), Vitamin B5: 3.44mg (34.43%), Fiber: 8.44g (33.75%), Copper: 0.67mg (33.67%), Magnesium: 105.63mg (26.41%), Zinc: 3.77mg (25.12%), Vitamin B12: 1.28µg (21.27%), Vitamin B6: 0.41mg (20.28%), Vitamin K: 17.13µg (16.31%)