



Almond Butter Chocolate Chip Cookie Pie

Yes, it's a cookie and Yes, it's a pie – It's Fork 'n Finger; Serve it Your Way

Chocolate Chip Almond Cookie

- 6 Tablespoons unsalted butter
- 1/3 cup almond butter
- 1/2 cup firmly packed brown sugar
- 1/4 cup granulated sugar
- 1 large egg
- 1 Tablespoon maple syrup
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup dark chocolate chips
- 1/2 cup granola (without dried raisin or fruit)
- 1/2 cup coarse chopped sliced almonds, divided

1/3 cup dark chocolate chips, melted

Strawberry Whipped Cream for Cookie Pie:

1 cup whipping cream

1 Tablespoon granulated sugar

5 Tablespoons strawberry jam, divided

3 fresh whole strawberries

Preheat oven to 350 degrees F. Spray 9 to 10-inch cast iron skillet with oil.

In mixing bowl, cream butter, almond butter, brown sugar, and granulated sugar for 2 minutes. Beat in egg, maple syrup, and vanilla; beat for 5 minutes until light and puffy. Stir in combined flour, baking powder, and salt until soft batter forms. Stir in chocolate chips and crushed granola.

Spread evenly in prepared skillet; sprinkle with 1/3 cup chopped sliced almonds. Set remaining almonds aside. Bake in preheated 350-degree F oven for 25 minutes or until golden brown. Remove from oven. Place pan on cooling rack; cool 10 minutes.

Drizzle top of cookie with melted chocolate chips; sprinkle with remaining almonds; set aside to cool. To serve as a cookie. Loosen the cookie edges. Remove from skillet to cutting board. Cut into wedges. About 8 thick slices or 16 smaller pieces.

Prepare Strawberry Whipped Cream:

In a mixing bowl, beat whipping cream and granulated sugar at high speed until stiff peaks form and the whipping cream holds its shape. Add strawberry jam; beat until well combined.

Easiest Way to Serve as a Pie: Cut cookie into slices. Top each slice with a dollop of whipped cream and garnish with a fresh strawberry.

To Serve as a Cookie Pie:

Cut the cookie into serving slices. Spread whipping cream over 2/3 of the top of cookies. Prepare decorative strawberries; brush with some melted jam if desired. Place in center of pie. Serve immediately or chill for a short amount of time in the refrigerator. Pie will soften slightly in the refrigerator.

Cook's Note: Creamy peanut butter can be substituted for the almond butter. Also, if you store a whipped cream coated cookie pie for a long time in the refrigerator, the crust will soften.

About the Recipe: Serve it as a big cookie or use it as a crust to make a Strawberry Chocolate Chip Cookie Pie. It is delicious either way. For an easy pie, just top each slice with a dollop of strawberry whipped cream and add a decorative fresh strawberry. It's a "serve it your way" recipe.



