



Spicy Almond Celebration Skillet Cookie

Loaded with chocolate and topped with smoked almonds

1-3/4 cup all-purpose flour
1 teaspoon pumpkin pie spice
1/8 teaspoon ground black pepper
1/2 teaspoon baking soda
12 Tablespoons unsalted butter, divided
3/4 cup packed brown sugar
1/2 cup granulated sugar
2 teaspoons vanilla extract
1 teaspoon salt
1 large egg plus 1 large yolk
1 cup dark chocolate chips
1/2 cup smoked almonds with salt, chopped

1. Adjust oven rack to upper middle position; preheat oven to 375 degrees F.
2. Whisk flour, pumpkin pie spice, pepper, and baking soda together in a bowl. Set aside.

3. Melt 9 Tablespoons butter in 10 inch cast iron skillet over medium heat until melted, continue cooking, swirling skillet and stirring constantly until butter is lightly browned and aromatic. Transfer browned butter to mixing bowl; stir in remaining 3 Tablespoon butter until melted.
4. Whisk in brown sugar, granulated sugar, vanilla, and salt until well mixed. Whisk in egg and yolk until smooth and no lumps remain, about 30 seconds.
5. Let mixture stand for 3 minutes; then whisk for 30 seconds. Repeat process of resting and whisking 2 more times until mixture is thick, smooth, and shiny. Stir in flour mixture until just combined, about 2 minutes. Stir in chocolate chips.
6. Transfer dough to coated skillet; press to form even layer. Sprinkle chopped almonds over top and press lightly into dough.
7. Transfer skillet to oven; bake until cookie is golden brown and edges are set, about 20 minutes.
8. Using pot holders, transfer skillet to wire rack; let cookie cool for 30 minutes. (I loosened the edges)
9. To serve: slice cookie into wedges. It's great served warm with a scoop of vanilla ice cream.

Recipe Inspired by: America's Test Kitchen, [The New Cookie](#)?p. 60 Spiced Almond Chip Skillet Cookie

About the Recipe: We were having a very special birthday celebration for a friend in a nursing home who just loves cookies. This skillet cookie was the perfect birthday celebration surprise, warm and so yummy served with a scoop of vanilla ice cream. We used pumpkin pie spice to bring the autumn season right to the party. I loved using the smoky almonds that already were salted so we didn't need to add any salt to the topping. The dark chocolate was just slightly melted, adding that warm surprise.