



V's Birthday Cast iron Cookie Cake

Ingredients

Dry:

- 2 1/4 c all purpose flour
- 1 1/2 tsp baking soda
- pinch salt

Wet:

- 1c butter, room temp
- 1 1/4 c brown sugar
- 1/4 c granulated sugar
- 1 tsp vanilla extract
- 3 eggs

1 c chocolate chip morsels

1 tbsp butter for melting in frying pan

Directions

- Preheat oven to 375°. Melt 1 tbsp butter in pan. After melted use a pastry brush to spread butter around bottom and edges of pan.
- Add all ingredients into a separate bowl and stir.
- Add butter to mixer with sugars and beat until light and fluffy. Add in eggs one at a time and then vanilla extract.
- Stir in flour mixture and then morsels.
- pour into butters cast iron pan and bake for 30-40 minutes.

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