



Chocolate Chip Pecan Skillet Cookies

Gluten-free chocolate chip cookies in cute little mini skillet. If you don't have mini skillet, you can use little ramekins, or bake the dough in a larger skillet (or a glass or ceramic dish) and slice them into bars. Recipe and photo created by [Love and Lemons](#).

Yield: 6 mini-skillet (each serves 1-2)

Ingredients

- 1 cup + 2 tablespoons [Pamela's All-Purpose Flour Artisan Blend](#)
- scant ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup hardened coconut oil (or room temp butter)
- ¼ cup cane sugar
- ½ cup coconut sugar (or brown sugar)
- ½ teaspoon vanilla
- 1 egg
- ¼ cup crushed pecans
- ½ cup chocolate chips

Directions

Preheat oven to 350 degrees F.

Use an electric mixer to mix coconut oil, sugars and vanilla until smooth. Add egg and mix until well combined.

In a separate bowl, combine the dry ingredients, then mix (a little bit at a time) into the wet ingredients. Mix on high for a minute or until well combined. Stir in chocolate chips and pecans. Separate the cookie dough into 6 equally shaped balls and press them into 3.5-inch mini skillet or similarly sized ramekins.

Bake for approx. 12-14 minutes. Remove them from the oven when they're slightly underdone in the middle.

Let cool and serve with ice cream if desired.

Notes

You can bake these in a larger skillet, adjust baking time accordingly. Let cool and slice pieces to serve. (You can also bake these as regular cookies on a cookie sheet).

A note about coconut oil: if yours is melted to begin with, pop it in the fridge for a bit to harden.