



# Chocolate Chip Pecan Skillet Cookies

Gluten-free chocolate chip cookies in cute little mini skillet. If you don't have mini skillets, 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-skillets (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 skillets 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.