Keto-Friendly Chocolate Chunk Skillet Cookie

- Prep Time: 5 minutes
- Cook Time: 20 minutes
- Total Time: 25 minutes
- Servings: 12

Ingredients:

- 1/2 cup Countryside Creamery Unsalted Butter, softened
- 1/2 cup Sweet Additions Stevia
- 2 Goldhen Large Eggs
- 1 teaspoon Stonemill Pure Vanilla Extract
- 2¹/₂ cups Baker's Corner Almond Flour
- 1/4 teaspoon Stonemill Iodized Salt
- 2 bars Moser Roth 85% Cocoa Dark Chocolate, chopped
- Carlini Canola Cooking Spray

Directions:

- 1. Preheat oven to 350°.
- 2. Using an electric mixer, cream together butter and stevia for 1 minute.
- 3. Add eggs and vanilla and mix until combined.
- 4. Add almond flour and salt and mix for 1 minute. Fold in chocolate.
- 5. Coat a 12" cast iron pan with cooking spray.
- 6. Spread cookie mixture into pan and bake for 20 minutes or until crisp.
- 7. Cool to room temperature and serve.

Tip: Top with a scoop of Sundae Shoppe Keto Ice Cream Pints* for an even sweeter low-carb treat! (*These are ALDI finds items that are only in stores for a limited time and may no longer be available.)

