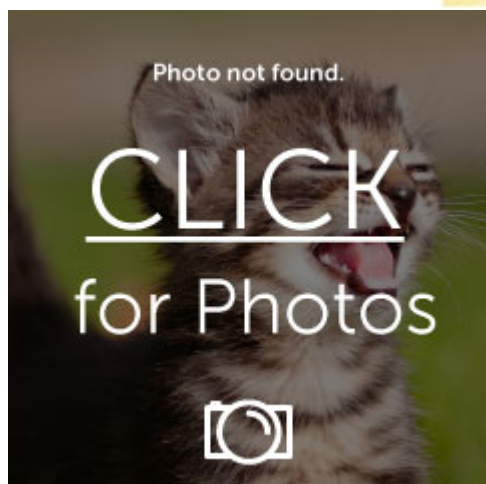


some language here specific to that month's theme). We would like the recipe to be one you're making for the first time, and photos must be original.

2. Post the Cookie Exchange badge somewhere on your blog so others can join in the fun:



3. Make a good faith effort to visit and comment on the other cookies in the Linky party. We all love cookies so that should be easy!

4. LIKE the [Creative Cookie Exchange Facebook Page](#)

5. FOLLOW the [Creative Cookie Exchange Pinterest Board](#)

6. LINK your blog post below using the Linky tool

Once you link your recipe using the Linky Tool below, you will be directed to a page where you will find the link code for the exchange to share on your blog, if you are so inclined. By doing this, the same list appears on every blog that shares the code so that people can "hop" from blog to blog. As others link up, their recipes will appear on your

posts linky.

I created an easy one dish cookie recipe for this month's Back to School Cookie Exchange.

Chocolate Chip Skillet Cookie!



Utilizing a cast iron skillet to bake these gooey, chocolaty brownies was a snap, with little to no clean up. I hid a few [Chia](#) seeds in the mix to add a little healthy twist to this indulgent after school snack.



Chocolate Chip Skillet Brownies



Serves 6

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Prep Time

10 min

Cook Time

35 min

Prep Time

10 min

Cook Time

35 min

Ingredients

1. 1 stick butter
2. 1/2 cup packed brown sugar
3. 1/3 cup granulated sugar
4. 2 eggs
5. 1 3/4 cup all purpose flour
6. 1/8 cup Chia seeds
7. 1/2 teaspoon baking soda
8. 1/4 teaspoon Fleur de Sel (sea salt)
9. 2 teaspoons vanilla extract
10. 1 1/4 cup semisweet chocolate chips

Instructions

1. Preheat oven 350 degrees fahrenheit
2. Place a well seasoned cast iron skillet on stovetop over medium heat, add cold butter

3. Let butter melt, coating entire skillet, tilting to coat sides
4. Turn off heat, add sugars and vanilla, blend with a spoon until well combined
5. Allow mixture to cool for a few minutes, add eggs, mix until well incorporated
6. Stir in flour, chia seeds, soda and salt, scraping the sides and bottom of skillet to leave no dry flour
7. Stir in chocolate chips (reserve 1/4 cup chocolate chips to sprinkle over brownie top)
8. Bake in oven on middle rack for 15-20 minutes

Notes

1. Over stirring the warm mixture will melt the chips and produce a brownie, if you prefer a chocolate chip cookie, gently stir until chips are just incorporated.
2. Serve with vanilla ice cream or a big glass of milk

By Rebecka Evans

At Home with Rebecka <http://athomewithrebecka.com/>

LINK your blog post below using the Linky tool You can also just use us as a great resource for cookie recipes—be sure to check out our [Facebook page](#), our [Pinterest Board](#), and our monthly posts. You will be able to find them the first Tuesday after the 15th of each month! Also, if you are looking for inspiration for this month's theme, check out what all of the hosting bloggers have made so far:

[Pecan Chocolate Bars](#) from [The Spiced Life](#)

[Chewy Oatmeal Chocolate Chip Cookies](#) from [Food Lust People Love](#)

[White Chocolate Oat Cookies](#) from [Magnolia Days](#)

[Peanut Butter and Jelly Sandwich Cookies](#) from [It's Yummi](#)

[Fortune Cookies](#) from [A Baker's House](#)

[Whole Wheat Chewy Chocolate Chip Cookies](#) from [Karen's Kitchen Stories](#)

[Chocolate Chip Skillet Brownies](#) from [At Home with Rebecka](#)

[Orange Cookies](#) from [Basic N Delicious](#)

[Melting Moments](#) from [All that's Left Are the Crumbs](#)

Pumpkin Oatmeal Pecan Cookies from *If I Ever Owned A Bakery...*

Peanut Butter No-Bakes from *Cookie Dough and Oven Mitt*

Banana Apple Spice Cookies from *Live Life*

If you are interested in becoming a fellow host for the Creative Cookie Exchange, you will need a blog, a Facebook account, and to contact either myself (thespicedlifeATgmailDOTcom) or Rebecka (rebeckasevansATgmailDOTcom). Just let us know and we will get you started.

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