

# AAA Recipe Corner

## Whole-Wheat Chocolate Chip Skillet Cookies

### Ingredients

Serves 6

1-1/2 cups whole wheat flour  
1 cup all-purpose flour  
1/4 cup wheat bran  
1 teaspoon baking soda  
1/2 teaspoon kosher salt  
3/4 cup extra virgin olive oil  
3/4 cup granulated sugar  
1/2 cup brown sugar  
2 tablespoons maple syrup  
2 large eggs  
2 teaspoons vanilla extract  
1-1/2 cups dark or semi-sweet chocolate chips



PHOTOGRAPH BY LAURA BASHAR

### Directions

In a charcoal chimney, light up 22 briquettes. In a small bowl, whisk together flours, wheat bran, baking soda, and salt. In a larger bowl, whisk together olive oil, sugars, and maple syrup. Keep whisking until the sugar is dissolved and the mixture is light and fluffy. Add eggs and vanilla, then whisk until completely combined.

Using a rubber scraper, add the dry ingredients into the wet and mix until the dough is fully combined. Stir in the chocolate chips. Spread the cookie dough evenly and press into the bottom of a 10-inch Dutch oven. Cover the pot and place 8 coals underneath the Dutch oven and 14 coals on top, and bake for 15 to 20 minutes. The cookie will be golden but still soft. Remove from the heat and take the top off the Dutch oven. Let the cookie rest in the Dutch oven for 15 minutes, then cut into wedges or scoop out with a spoon and serve.