

Quick & Easy

THE COSTCO WAY

JUICI Apple Oatmeal Caramel Cookie Skillet

Makes 6 to 8 servings

Cookie Dough Ingredients:

1½ cups gluten-free flour
2 tsp baking soda
Pinch of salt
½ cup salted butter, melted
½ cup brown sugar
¼ cup granulated sugar
2 large eggs
2 tsp vanilla
1¾ cups old fashioned oatmeal
½ cup white chocolate chips

Instructions:

In a small bowl, whisk flour, baking soda and salt. In a medium bowl, combine butter, brown sugar, granulated sugar, eggs and vanilla. Add flour mixture, oatmeal and white chocolate chips. Stir until dough takes shape. Chill for 25 minutes.

Cookie Skillet Ingredients:

2 Tbsp salted butter
3 JUICI Apples, cored and sliced
¼ cup brown sugar
1 tsp apple pie spice blend
6 Tbsp caramel sauce, divided
Cookie Dough
2 Tbsp pecans, chopped, divided
Scoop of salted caramel or vanilla ice cream

Instructions:

Preheat oven to 375 F. In a cast iron skillet, melt butter. Add JUICI Apples, brown sugar, apple pie spice blend and 2 Tbsp caramel sauce. Saute for 4 to 5 minutes, or until golden, soft, and fragrant. Cover apple mixture with Cookie Dough. Drizzle with 2 Tbsp caramel sauce. Top with 1 Tbsp pecans. Bake for 15 to 20 minutes, or until the cookie is golden and firm. Let the skillet cool for 15 to 20 minutes. Top with ice cream. Drizzle with remaining 2 Tbsp caramel sauce. Top with remaining 1 Tbsp pecans.

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