

Magic Bar Cookie Skillet - Great for camping trips, DIY holiday gifts, or when you are hankering for a cookie skillet! - Paleo, naturally low in sugar, dairy-free, and gluten-free.

Ingredients

- 1/2 cup blanched almond flour
- 1/2 cup paleo flour
- 1/4 cup coconut oil (solid)
- 1 egg
- 1/3 cup coconut sugar, dark chocolate chips, chopped raw walnuts, toasted coconut flakes
- 1 tsp vanilla extract or vanilla powder
- 1/4 tsp salt
- 1/4 tsp baking soda

Directions

1. Preheat oven to 350 degrees.
2. Combine sugar and solid coconut oil together.
3. Add the egg, salt, baking soda, and flours and blend using a mixer until well combined.
4. Fold chocolate chips, walnuts, and coconut flakes into the dough until well combined.
5. Grease a 6 inch cast iron skillet and press cookie dough firmly into skillet
6. Cook for 16-20 minutes
7. After the cookie skillet has cooled down, top with dairy-free whipped cream or ice cream and enjoy!

Notes

1. If you do not have paleo flour, double up on almond flour. Vice versa for paleo flour.
2. Here is the paleo flour brand I [use](#).