

Chocolate Nut Skookie

SKILL LEVEL

1



TIME

30^m



YOU WILL NEED:

Cast Iron Skillet Pan

Dawn® Scoop & Bake Vanilla Cookie Dough

Dawn® Chocolate Chunks – white / milk / plain

Toffee chunks, Nuts, Popcorn or other sprinkles – let your imagination run wild!

Dawn® Topping – caramel / chocolate / hazelnut chocolate / butter scotch sauce

Ice-cream for added decoration & serving suggestion

YIELD: 1 x 2kg tub = 8 medium (250g – 300g)

METHOD:

To begin, grease the skillet pans around the base and sides to avoid sticking

Take the Dawn® Scoop & Bake Vanilla Cookie dough out of the tub and mix in the chocolate chunks, using hands or a spatula to need into the dough, the pieces.

Mould the cookie dough into the skillet pan, using hands to push the cookie dough around the sides.

Bake at 180°C for around 18 - 20 minutes in a deck oven.

Serve fresh from the oven, warm, as it comes or with either ice-cream or cream for decoration – sprinkle further caramel, chocolate, nuts or fruit for extra indulgence and finish off with Dawn topping sauce for a unique dessert taste sensation!

Try adding popcorn and butter scotch sauce as an American twist or cover with toffee sauce and popping candy as a colourful attraction for alternative children's sweet treat.

A delicious exciting cookie dessert alternative to create any way you like!



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Creating happiness™