

## **Easy Goopy Fudgey Brownie Skillet Dessert Recipe**

Servings: 6

Ingredients:

- 2/3 cup all-purpose flour
- 1 tablespoon cocoa powder
- 1/4 teaspoon salt
- 1 teaspoon instant espresso powder
- 1/2 cup softened unsalted butter (room temp)
- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- 3 whole eggs
- 1 cup melted bittersweet chocolate chips
- vanilla ice cream
- Optional: chopped pecans and semi-sweet chocolate chips

Directions:

1. Preheat your oven to 350 degrees F. Spray or butter a 9” cast iron skillet or pie metal pan. Set it aside.
2. Mix butter and sugar with spatula.
3. Whisk in eggs and vanilla till smooth.
4. Add slightly cooled melted chocolate and mix.
5. Add flour, cocoa powder, salt, and espresso powder. Mix and fold with spatula.
6. Pour into skillet or pan.
7. Optional: Scatter chopped pecans and semi-sweet chocolate chips on top.
8. Bake for 22-25 minutes in a 350 degree F oven or until set on the outside but still just slightly gooey on the inside.
9. Option: Bake for 30 minutes to completely cook without gooey center.
10. Let it sit for about 5-10 minutes. Serve with vanilla ice cream.

Source: CupcakeCircle.com

<http://cupcakecircle.com/easy-goopy-fudgey-brownie-skillet-dessert/>