

SCRUMPTIOUS SKILLET COOKIES FROM KITCHEN BELLEICIOUS

I was in Houston once, kissing on the baby beau czars, when my talented daughter whipped up a skillet cookie. I'd never had a skillet cookie at the time. Let's just say, I've been catching up ever since.

½ cup (1 stick) butter
½ cup brown sugar
½ cup sugar
1 egg
1 teaspoon vanilla
½ cups flour
½ teaspoon baking soda
½ teaspoon kosher salt
½ cup dark chocolate chips
½ cup semisweet chocolate chips

Preheat oven to 350 degrees. Melt butter in cast-iron skillet. Add sugars and stir well. Remove from heat and let cool about 5 minutes before stirring in egg and vanilla.

Combine remaining dry ingredients and stir into sugar mixture. Fold in chocolate chips. Mixture will be thick, and it won't look like a cookie. Spread mixture with spatula as best you can in bottom of skillet. Bake for 15 to 20 minutes and try not to hurt yourself. It's not going to be easy; and of course, you know you'll need some vanilla ice cream, right?

12-MINUTE MICROWAVE PRALINES

The nutty goodness of pecans covered in crystallized sugar. Seriously? I'm in. Traditional pralines cooked on the stovetop can prove to be a tad tricky. Enter my microwave pralines. Even the novice cook can turn these out!

1 stick margarine
2 cups sugar
1 cup pecan halves
1 cup chopped pecans
1 teaspoon vanilla
1 (5 ounce) can evaporated milk

In microwave melt margarine in mixing bowl. Add remaining ingredients. Stir well. Microwave on high for 6 minutes. Stir, return to microwave, and cook on high 6 to 7 minutes more. Stir briskly until mixture begins to harden. Drop by tablespoons onto foil-lined baking sheet. Pralines will continue to harden.