

Slow Cooker Cookie

INGREDIENTS

2 1/4 cup flour
1 tsp baking soda
1 tsp salt
1 cup butter, room temperature
3/4 cup sugar
3/4 cup dark brown sugar
2 tsp vanilla extract
2 eggs
2 cups walnuts, chopped

TOOLS NEEDED

Slow cooker
Nonstick baking spray
Parchment paper
Mixer & flat beater

DIRECTIONS

Combine flour, baking soda, and salt into large bowl and set aside. Mix together butter, sugar, and brown sugar in mixer until creamy. Add eggs one at a time, mixing well. Add vanilla. Slowly add flour mixture to mixing bowl, blending well with each addition. Add chopped walnuts. Lightly coat the slow cooker interior with nonstick spray. Using two long strips of parchment paper, form an X at the bottom of the cooker, making sure the ends drape over the outside. This is how you will lift the cookie out. Place dough in slow cooker and pack down firmly until top is even. Cook on high for 2-3 hours or until cookie is only slightly squishy in the middle.

Superhero Tip: Add a scoop of your favorite ice cream, or a dollop of chocolate syrup to the top of your cookie when it's time to eat!

Second **Superhero Tip:** Every slow cooker is different. The 'baking' time is roughly based on a 2 inch layer of dough in the pot. Also, condensation builds up in the lid so I wipe it once or twice during the cooking process.

Shank You Very Much

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