

# Giant Cranberry Skillet Cookie

THM-Friendly: S.

## Cookie:

- 1/4 cup THM Super Sweet (or another sugar-free sweetener)
- 1 and 1/2 cups almond flour
- 1/4 cup coconut flour
- 1/4 cup oat fiber
- 1/8 tsp. mineral salt
- 3/4 cup Brown Swerve
- 1 tsp. baking powder
- 1 tsp. vanilla
- 2 eggs
- 1/2 cup butter, softened
  
- 2 cups chopped fresh cranberries
- 1/4 cup white chocolate chips (optional)



Preheat the oven to 425. Mix the cookie ingredients together in a medium-sized bowl. If you use an electric mixer, wait to add the cranberries and chocolate chips and mix by hand. Or you can channel your inner Ma Ingalls and just mix everything *with your hands*. Spray a medium oven-safe skillet with olive oil. Press the cookie dough into the skillet. Bake for approximately 30 minutes. Be sure to use a hot pad when grabbing that skillet handle! (If you don't have an oven-safe skillet, you could try them in a 9x9" pan or a pie plate or even try muffin tins.)

## Frosting:

- 8 oz. cream cheese, softened
- 1 Tbsp. half and half or heavy cream
- 4 Tbsp. Gentle Sweet
- 1/8 tsp. of your choice of extract (I used orange)

Mix these ingredients together in a food processor. When the cookie has cooled, spread the frosting on the top. You can decorate with a few cranberries. (I drizzled some chocolate sauce to make it pretty.)

enJOY!

