

Chocolate Chip & Heath Bar Crunch Pizookie

Category

Dessert

Servings

6

Prep Time

20 minutes

Cook Time

25 minutes

Recipe courtesy of [Aly Romero](#)

Ingredients

- Cooking spray
- 1 cup salted butter, softened at room temperature
- 1 cup brown sugar
- $\frac{3}{4}$ cup white sugar
- 2 eggs, room temperature
- 3 cups all-purpose flour
- 1 tsp baking soda
- $\frac{1}{2}$ tsp baking powder
- 1 tsp kosher salt
- 1 cup milk chocolate chips
- 1 cup dark chocolate chips
- $\frac{1}{2}$ cup Heath bar crunch pieces
- Maldon sea salt
- Vanilla ice cream and/or chocolate sauce for serving
- **PRODUCTS TO USE:**
- Thomas Keller Insignia Sauté Pan

Directions

1. Grease a 11" Thomas Keller Insignia 11" Sauté Pan and preheat oven to 375F.
2. In a stand mixer, combine softened butter, brown sugar, white sugar for about 2 minutes. Add the eggs and mix another 1-2 minutes until combined.
3. In a separate bowl, combine the dry ingredients; AP flour, baking soda, baking powder and kosher salt, stir to combine.
4. With mixer on low, slowly add the dry ingredients to the wet ingredients and mix until combined, about 3-4 minutes, don't over mix.
5. Remove the bowl from the mixer and add the chocolate chips and heath bar pieces, fold in by hand.
6. Add the dough to the skillet and spread to even it out in the pan.
7. Place in on the middle rack and bake for 25 minutes, it will continue to cook while you're resting it. Sprinkle some Maldon Sea Salt while it's still warm.
8. Rest it at least 30 mins. and top with vanilla ice cream or a drizzle of chocolate sauce. Enjoy!