Oatmeal Skillet Cookie

Crust

3 Tablespoons butter

5 Tablespoons oil

1/3 cup brown sugar

1/3 cup sugar

1 teaspoon vanilla

1/2 teaspoon cinnamon

1 egg

1 cup flour

3/4 teaspoon baking soda

1 cup old fashioned oats

1/4 cup caramel sauce

Melt butter until foamy in 9" cast iron skillet.

Pour butter into a bowl. Don't clean skillet.

Add oil to butter.

Add sugars, vanilla and cinnamon.

Whisk in egg.

Stir together dry ingredients.

Add dry ingredients to sugar mixture.

Fold in oats.

Spray buttered skillet with cooking spray.

Spread dough in skillet.

Bake 25-30 minutes at 325.

Cool 15-20 minutes on wire rack.

Drizzle caramel sauce over cookie.

Cut into wedges and serve with a scoop of vanilla ice cream.