Peanut Butter Chocolate Chip Skillet Cookie

4 Tablespoons butter

1/4 cup canola oil

3/4 cup brown sugar

1 egg

2 teaspoons vanilla

1 1/4 cups flour

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 cup + 2 Tablespoons rolled oats

1/4 cup creamy peanut butter

1/3 cup dark chocolate chips

Beat butter, oil and brown sugar until light and fluffy.

Add egg and vanilla.

Gradually add flour, baking powder and salt.  Stir in 1/2 cup oats.

Spread 1/2 of the dough in the bottom of a greased 9" cast iron skillet.

Spread peanut butter over dough.

Sprinkle with half of chocolate chips.

Drop remaining dough over peanut butter and spread to an even layer.

Sprinkle with remaining oats and chocolate chips.

Bake 35 minutes at 325.  Cover with foil and bake another 10 minutes.

Let cool 15 minutes then cut into 12 wedges.