



chocolate chip cookie dough cake

What happens when a cake and a chocolate chip cookie mate? A Chocolate Chip Cookie Dough Cake that's jaw-droppingly delicious - a layer of cookie dough is nestled between layers of sweet vanilla cake and creamy vanilla icing. Not done yet...we still have a top layer of chocolate chip bites to finish off this cookie-cake-masterpiece

SERVES: 12

ingredients

Vanilla Cake

- 2 cups sugar
- 3 eggs
- 1 cup vegetable oil
- 2 tsp vanilla extract
- 1 cup sour cream or plain Greek yogurt
- 2 ½ cups flour
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp kosher salt

Cookie Dough Filling

- ½ cup butter, softened
- 1 cup brown sugar
- ¼ cup sugar
- 3 tbsp whole milk
- 2 tsp vanilla extract
- 1 ¾ cups flour
- ½ tsp kosher salt
- 1 cup mini chocolate chips

Vanilla Frosting

- 1 cup butter
- 6 cups icing sugar
- Pinch kosher salt
- 1 tbsp vanilla extract
- 4 tbsp whole milk

Chocolate Chip Cookie Squares (to decorate top)

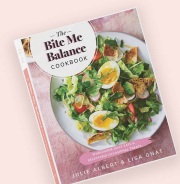
- 1 cup flour
- ¼ tsp kosher salt
- 1/8 tsp baking soda
- 1 cup brown sugar
- 1/3 cup butter, softened
- 1 egg
- 1 tsp vanilla extract
- 1 cup semi-sweet chocolate chips

directions

- For the cake, preheat oven to 350°F. Coat two 9-inch round cake pans with non-stick cooking spray and cover the bottom of each pan with parchment paper.
- In a large bowl, whisk sugar and eggs until well combined. Add the vegetable oil, vanilla and sour cream, whisking until blended. Add the flour, baking powder, baking soda and salt, mixing just until combined. Divide batter evenly into prepared pans. Bake 35 minutes, or until a toothpick inserted in the center comes out clean. Remove from oven and let cool completely before assembling.
- For the cookie dough filling, coat a 9-inch round cake pan with non-stick cooking spray and line the bottom with parchment paper. Using an electric mixer, cream butter, brown sugar and sugar on medium speed until light and fluffy. Add milk and vanilla, mixing until combined. On low speed add flour, salt and mini chocolate chips mix just to combine. Pat dough evenly in prepared pan and refrigerate until ready to assemble.
- For the frosting, using an electric mixer on low speed, combine butter, icing sugar, salt, vanilla and milk. Raise speed to medium and beat until icing sugar is incorporated and frosting is smooth.
- For the cookie squares to decorate the top of the cake, preheat oven to 350°F. Coat a 9-inch square pan with non-stick cooking spray and line bottom with parchment paper. In a small bowl, stir together flour, salt and baking soda. In an electric mixer, cream together brown sugar and butter until light and fluffy. Beat in egg and vanilla until combined. Add flour mixture and chocolate chips to the mixer, mixing on low speed just until the flour disappears. Spread the batter into prepared pan and bake for 25 minutes. Cool for 20 minutes before removing from pan.
- To assemble the cake, place 1 cake layer on a serving plate. Level the cake with a serrated knife. Spread ¾ cup of frosting over the top. Remove cookie dough layer from the refrigerator and remove it from the pan. Place cookie dough layer on top of the frosted cake. Spread ¾ cup of frosting over the cookie dough and top with remaining cake layer. Spread the remaining frosting on the top and sides of the cake. Cut cookie squares into small squares and pile them on top of the cake-you can use them all or snack on a few.



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