

“Please try to remember that what they believe, as well what they do and cause you to endure, does not testify to your inferiority but to their inhumanity and fear.” - James Baldwin

Deja Wooten, Junior
Ogden International High School



Chocolate Chip Cookie Cake

But with a twist- A DEJA
TWIST!



About the Recipe

Craving something sweet? Then, we have the perfect solution. This chocolate chip cookie cake is:

- Very easy to make
- Has all of my favorite chocolate candy in it. (you can add yours in as well!)
- Most importantly, it's simply delicious!

I will take you step by step, so don't worry about getting messy and have fun!


Table of Contents



01

Ingredients

What is this
chocolate chip
cookie cake made
of?



02

Recipe

How to prepare it

03

Presentation

How to make it look
yummy!



01

Ingredients

Here's what you need for your
chocolate chip cookie cake



Main Ingredients

All-purpose flour	2 cups	Baking Soda	$\frac{3}{4}$ tsp.	Large Eggs	2
semi-sweet chocolate chips, divided/ chocolate candy	1 cup plus 2 Tbs.	Salt	1 tsp.	Unsalted butter	8 Tbs.
Packed light brown sugar	$\frac{2}{3}$ cup	Granulated White Sugar	$\frac{1}{3}$ cups	Vanilla Extract	1 $\frac{1}{2}$ tsp.





Frosting Ingredients

No chocolate chip cookie cake is complete without a sweet and buttery frosting. Here's what you need:

- Unsalted butter (4 Tbs.)
- Unsweetened cocoa (2 Tbs.)
- Powdered sugar (5 cups)
- Almond milk (1 Tbs. plus 1 tsp.)
- Vanilla extract ($\frac{1}{4}$ tsp)
- Chocolate candy

Recipe Details



10 mins
Preparation time



25 mins
Cooking time



35 mins
Total time



10
Servings



477
Calories



Equipment



Mixer

You need to whisk and combine all the ingredients religiously



Oven

This the essential tool when baking, but be careful with it!



Pastry Bag

You can use this to decorate parts of your cake with cream



Measuring Cup

Use this to measure the ingredients before mixing



02

Recipe

Finally, it's time to
start baking!

The background is a light beige color with scattered confetti in shades of brown, white, and red. A large, light beige, rounded rectangular shape is centered on the page, containing the text.

350°F

You'll need to preheat the oven to this temperature!



First

Place 1 stick unsalted butter in the bowl of a stand mixer fitted with the paddle attachment for the cookie base (or in a large bowl if using an electric hand mixer) and 4 tablespoons unsalted butter for the frosting on the counter. Let sit out at room temperature until softened, about 45 minutes.

Step by Step

Second

Add $\frac{2}{3}$ cup packed light brown sugar and $\frac{1}{3}$ cup granulated sugar to the bowl of butter. Beat on medium-high speed until light and fluffy, 2 to 3 minutes. Beat in 2 large eggs one at a time, waiting until the first one is fully incorporated before beating in the second. Add $1\frac{1}{2}$ teaspoons vanilla extract and beat just until combined, 1 minute.



Third

Turn the mixer off. Add 2 cups all-purpose flour, 1 teaspoon kosher salt, and $\frac{3}{4}$ teaspoon baking soda. Beat on low speed until incorporated, 1 to 2 minutes. Stir in 1 cup of the semi-sweet chocolate chips and chocolate candy by hand.



Step by Step

Fourth

Transfer the dough to the baking pan and press into an even layer with your hands. (If the dough is too sticky, lightly coat your hands with cooking spray.) Sprinkle the remaining 2 tablespoons chocolate chips on top.

Fifth

Bake until the top is lightly browned and no longer shiny, 20 to 25 minutes. Place the pan on a wire rack and let the cookie cool completely in the pan.





For the Frosting

01

Place the 4 tablespoons room temperature unsalted butter in the clean bowl of a stand mixer fitted with a whisk attachment. (Alternatively, use an electric hand mixer and large bowl.) Add 2 tablespoons unsweetened cocoa powder, 1 tablespoon plus 1 teaspoon milk, and 1/4 teaspoon vanilla extract. Beat on low speed until smooth, 2 to 3 minutes. Turn the mixer off.



02

Add 1 cup powdered sugar and mix on low speed until combined, 1 to 2 minutes. Increase the speed to high and beat until the frosting is light, fluffy, and doubled in volume, scraping down the sides of the bowl down halfway through, 1 to 2 minutes total. Transfer the frosting into a piping bag fitted with a star tip or a zip-top bag and set aside.



03

Presentation

Only some finishing
touches are left



How to Frost

Remove the cookie from the pan and discard the parchment. Place the cookie on a cake stand or serving plate. Pipe small, decorative mounds of the frosting around the edge of the cookie. Place the chocolate candy on cookie cake.

