



Chocolate Chip Cookie Dough Ice Cream Cake



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Introduction

Chocolate Chip Cookie Dough Ice Cream Cake is the ultimate dessert for those who crave a sweet and indulgent treat. This delectable cake combines layers of rich chocolate cake, creamy cookie dough ice cream, and a fluffy Cool Whip frosting, making it a perfect choice for celebrations or simply satisfying your sweet tooth. The delightful mix of flavors and textures will have everyone coming back for a second slice!

Detailed Ingredients with measures

For the Chocolate Cake:

- 1 cup flour
- 1 cup sugar
- 1/4 cup Hershey's Special Dark Cocoa powder
- 1 tsp baking soda
- 1 large egg
- 1/2 cup buttermilk
- 1/2 cup vegetable oil
- 3/4 tsp vanilla extract
- 1/2 cup boiling water

For the Eggless Cookie Dough:

- 6 tbsp butter
- 1/2 cup brown sugar
- 1 tsp vanilla extract
- 1 cup flour (heat treated)
- 1-2 tsp milk
- 1/2 cup mini chocolate chips

For the Ice Cream:

- 8 oz cream cheese, softened
- 1/2 cup brown sugar
- 1/8 cup milk
- 2 tsp vanilla extract
- 8 oz Cool Whip or homemade whipped cream
- 1/2 cup mini chocolate chips

Additional:

- 48 oz Cool Whip for icing
- Additional mini chocolate chips for decorating
- Chocolate sauce, if desired

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 3 hours 50 minutes (including freezing)

Yield: 12 servings

Enjoy making this stunning Chocolate Chip Cookie Dough Ice Cream Cake that will impress your friends and family with its delicious layers and irresistible flavors!



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Detailed Directions and Instructions

1 Bake the Chocolate Cake:

Preheat your oven to 300F (150C). In a large bowl, mix 1 cup flour, 1 cup sugar, 1/4 cup + 1/8 cup Hershey's Special Dark Cocoa powder, and 1 tsp baking soda. Blend in 1 large egg, 1/2 cup buttermilk, 1/2 cup vegetable oil, and 3/4 tsp vanilla extract until the mixture is smooth. Gradually stir in 1/2 cup boiling water until the batter is well combined. Pour the batter evenly into two 8-inch cake pans. Bake for 25-30 minutes or until a toothpick inserted into the center comes out clean. Allow the cakes to cool completely, then level the tops if needed.

See also Basil Pesto Chicken Salad Dip

2 Prepare the Eggless Cookie Dough:

In a bowl, cream together 6 tbsp butter and 1/2 cup brown sugar until smooth. Mix in 1 tsp vanilla extract. Gradually add 1 cup heat-treated flour, mixing until well combined. Adjust with 12 tsp milk to achieve the desired consistency. Stir in 1/2 cup mini chocolate chips. Form the dough into small balls and chill in the refrigerator.

3 Make the Ice Cream:

Blend 8 oz cream cheese, 1/2 cup brown sugar, 1/8 cup milk, and 2 tsp vanilla extract until smooth. Gently fold in 8 oz Cool Whip and 1/2 cup mini chocolate chips. Incorporate the chilled cookie dough balls into the mixture.

4 Assemble the Cake:

Line a springform pan with parchment paper. Place one layer of

chocolate cake in the pan. Spread a layer of the cookie dough ice cream mixture over the cake layer. Place the second cake layer on top of the ice cream. Freeze the cake until firm, about 2-3 hours.

5 Decorate:

Once firm, remove the cake from the springform pan. Frost with 48 oz Cool Whip and decorate with additional mini chocolate chips. Drizzle with chocolate sauce if desired.

6 Serve:

Allow the cake to sit at room temperature for a few minutes before slicing. Enjoy this indulgent and delicious Chocolate Chip Cookie Dough Ice Cream Cake!

Notes

Substitutions:

If you do not have buttermilk, you can make a substitute by mixing 1 tablespoon of vinegar or lemon juice with 1/2 cup of milk. Let it sit for a few minutes to thicken.

Heat-Treating Flour:

To heat-treat flour, spread it evenly on a baking sheet and bake it at 350F for about 5-10 minutes. This process kills any potential bacteria present in raw flour.

See also [Easy Taco Soup](#)

Storage:

This cake can be stored in the freezer for longer shelf life. For best texture, store it in an airtight container. Thaw it for a short time before serving to soften.



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Cook Techniques

Baking the Chocolate Cake

Preheating the oven to the right temperature ensures even baking. Mixing dry ingredients separately before incorporating wet ingredients helps achieve a smooth batter. Adding boiling water at the end enhances the cake's moisture.

Preparing the Eggless Cookie Dough

Creaming butter and brown sugar together until smooth creates a light texture. Using heat-treated flour eliminates any potential bacteria, making it safe to eat raw. Adjusting the milk allows for desirable cookie dough consistency.

Making the Ice Cream

Blending cream cheese with sugar and milk helps to create a rich and creamy base. Folding in whipped cream gently maintains the lightness of the mixture. Incorporating cookie dough pieces adds texture and flavor.

Assembling the Cake

Using a springform pan makes it easier to remove the cake after freezing. Lining the pan with parchment paper prevents sticking and makes for a clean release. Freezing the assembled cake allows all elements to set properly.

Decorating the Cake

Frosting with Cool Whip provides a fluffy and visually appealing finish. Sprinkling mini chocolate chips enhances both texture and appearance. Drizzling with chocolate sauce adds an extra indulgent touch.

FAQ

Can I make the cake ahead of time?

Yes, the cake can be baked in advance and frozen or stored in the refrigerator until you are ready to assemble.

How do I store the leftovers?

Leftover cake should be stored in an airtight container in the freezer to maintain its freshness.

See also [Sour Soup](#)

Is there a substitute for Cool Whip?

Yes, you can use homemade whipped cream instead of Cool Whip, but make sure to add stabilizers if you want it to hold its shape well.

Can I add other mix-ins to the cookie dough?

Absolutely! You can add nuts, different types of chocolate chips, or even sprinkles for additional flavor and texture.

What if I want to make this cake gluten-free?

You can substitute all-purpose flour with a gluten-free blend that measures cup for cup with regular flour.



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Conclusion

This Chocolate Chip Cookie Dough Ice Cream Cake is an indulgent treat that combines the rich flavor of chocolate cake with a creamy cookie dough ice cream layer. The delightful texture and flavors work harmoniously, making it a perfect dessert for any occasion. It's sure to impress your friends and family with its deliciousness and eye-catching presentation.

Classic Vanilla Ice Cream Cake

Replace the chocolate cake with a moist vanilla cake and layer in some homemade vanilla ice cream. Top with whipped cream and fresh berries for a lighter alternative.

Oreo Cookie Ice Cream Cake

Substitute the chocolate cake with crushed Oreo cookies mixed with a simple vanilla cake batter. Layer it with cookies and cream ice cream and decorate with crumbled Oreos on top.

Peanut Butter Swirl Ice Cream Cake

Add a peanut butter layer in between the cake and cookie dough ice cream. Use a peanut butter-flavored ice cream for an irresistible nutty twist.

Mint Chocolate Chip Ice Cream Cake

Incorporate layers of mint chocolate chip ice cream between the chocolate cake layers. Top with crushed peppermint candies for a festive touch.

Brownie Ice Cream Cake

Swap out the chocolate cake for fudgy brownies and layer with chocolate ice cream. Decorate with brownie bits and chocolate fudge for a decadent dessert.



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