



# **Chocolate Chip Cookie Dough Ice Cream Cake**



Chocolate Chip Cookie Dough Ice Cream Cake

## 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!



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Chocolate Chip Cookie Dough Ice Cream Cake

## 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 1/2 cup 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.



## Chocolate Chip Cookie Dough Ice Cream Cake

# 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.



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Chocolate Chip Cookie Dough Ice Cream Cake

## 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.



Chocolate Chip Cookie Dough Ice Cream Cake