



# Cookie Dough Brownie Cake



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## Introduction

The Cookie Dough Brownie Cake is the ultimate indulgent dessert, perfect for birthdays, celebrations, or simply when you want to treat yourself. This decadent three-layer brownie cake is not only rich and chocolatey, but it's also filled with a delicious cookie dough frosting and topped with a luscious chocolate ganache. Whether you're a brownie lover or a cookie enthusiast, this cake brings the best of both worlds together in a stunning and mouthwatering presentation.

## Detailed Ingredients with measures

For the Brownie Cake:

- 1 1/2 cups vegetable oil
- 3 cups sugar
- 3 tsp vanilla extract
- 6 eggs
- 1 1/2 cups all-purpose flour
- 1 cup cocoa powder
- 3/4 tsp baking powder
- 1/4 tsp salt

For the Cookie Dough Filling:

- 3 sticks unsalted butter, at room temperature
- 3/4 cup light brown sugar, packed
- 3 1/2 cups confectioners sugar
- 1 cup all-purpose flour
- 3/4 tsp salt
- 3 tbsp milk
- 2 1/2 tsp vanilla extract

For the Ganache Frosting:

- 4 oz semi-sweet chocolate, finely chopped or chocolate chips
- 1/2 cup heavy whipping cream
- 1/4 cup light corn syrup
- 2 tsp vanilla extract
- Extra chocolate chips for garnish

## Prep Time

30 minutes

## Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 1 hour 30 minutes (including cooling and chilling)

Yield: Serves 12-16

Creating this Cookie Dough Brownie Cake will elevate your dessert game and impress your guests with its rich flavors and beautiful layers. Enjoy every bite of this truly heavenly cake!





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## Detailed Directions and Instructions

### 1. Brownie Cake

Preheat the oven to 350°F (175°C). Grease and line three 8-inch round baking pans with cooking spray and parchment paper.

In a large bowl, combine the sugar and vegetable oil, stirring with a large wooden spoon until fully combined.

Add the eggs one at a time, ensuring to mix each egg completely before adding the next. Stir in the vanilla extract.

See also [Easy Chicken Tacos Recipe for Quick Meals](#)

In a separate medium bowl, whisk together the flour, cocoa powder, baking powder, and salt.

Gradually add the dry ingredients to the wet mixture in three batches, stirring just until fully incorporated after each addition. Be cautious not to overmix.

Divide the batter evenly among the three prepared pans. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out with moist crumbs.

Let the cakes cool completely in the pans before removing.

### 2. Cookie Dough Filling

In a large bowl or stand mixer, beat the butter and brown sugar together until light and fluffy.

Gradually beat in the confectioners' sugar.

Mix in the flour and salt, followed by the milk and vanilla extract. Beat until the mixture is light and fluffy.

### **3. Ganache Frosting**

In a medium bowl, heat the heavy whipping cream in the microwave until hot but not boiling, about 45 seconds.

Pour the chopped chocolate or chocolate chips into the hot cream. Let it sit for 30 seconds, then stir gently with a spatula until the chocolate melts and the mixture is smooth.

Add the corn syrup and vanilla extract, stirring until well combined. Set aside while assembling the cake.

### **4. Assembly**

Place one brownie layer on a serving platter. Spread about 1 cup of cookie dough filling over the top.

Add the second brownie layer on top and press down slightly to secure. Spread another 1 cup of filling on top.

Add the final brownie layer on top, pressing down slightly to secure the cake. Refrigerate for 10 minutes to firm up the filling.

Remove the cake from the refrigerator and pour about 1/2 cup of the ganache over the top. Use an offset spatula to gently spread it to the edges, allowing some ganache to drip down the sides. Add more ganache as needed for desired coverage.

Return the cake to the refrigerator for 20 minutes to set the ganache.

See also [Steak Bites with Garlic Parmesan Sauce](#)

Pipe the remaining cookie dough frosting around the edges of the cake using a piping bag with a star tip. Sprinkle with extra chocolate chips and drizzle any leftover ganache on top.

## Notes

### Storage

Store any leftover cake in an airtight container in the refrigerator for up to 5 days.

### Freezing

This cake can be frozen for up to 2 months. Wrap the individual layers tightly in plastic wrap before freezing. To thaw, place in the refrigerator overnight.

### Serving Suggestions

Serve with a scoop of vanilla ice cream or a dollop of whipped cream for an extra indulgent treat.

### Tips

Make sure all your ingredients are at room temperature for the best texture. Ensure not to overmix the brownie batter to keep it fudgy.





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## Cook Techniques

### **Mixing Wet Ingredients**

Incorporate sugar and vegetable oil until fully combined before adding eggs one at a time.

### **Combining Dry Ingredients**

Whisk together flour, cocoa powder, baking powder, and salt in a separate bowl to ensure even distribution of dry ingredients.

### **Layering Cakes**

Carefully layer cooled brownie cakes with cookie dough filling in between, ensuring even distribution.

### **Making Ganache**

Heat cream until hot but not boiling, then add chopped chocolate to melt for a smooth consistency.

### **Chilling for Firmness**

Chill layers and ganache between steps to create a more stable and achieve perfect texture.

### **Decorating**

Use a piping bag to create decorative edges and sprinkle with chocolate chips for a finished look.

## FAQ

### **Can I use margarine instead of butter for the cookie dough filling?**

While margarine can be used, it may alter the flavor and texture slightly compared to using unsalted butter.

### **What type of chocolate should I use for the ganache?**

Semi-sweet chocolate is recommended for a balanced sweetness, but you can use dark chocolate for a richer flavor.

### **How do I know when the brownie cakes are done baking?**

The cakes should be baked until a toothpick inserted in the center comes out with moist crumbs.

See also [Eggless Microwave Brownies](#)

### **Can I make this cake in advance?**

Yes, the cake can be made ahead of time. Store it in the refrigerator, covered, until ready to serve.

### **What can I substitute for all-purpose flour in the cookie dough filling?**

You can use almond flour or a gluten-free flour blend, but the texture may vary slightly.





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## Conclusion

This Cookie Dough Brownie Cake is the ultimate treat for any dessert lover, combining the rich flavors of brownie, the delightful texture of cookie dough frosting, and a luscious chocolate ganache. Perfect for birthdays, celebrations, or just when you're in the mood for something special, this indulgent cake is sure to impress your family and friends.

### **Chocolate Chip Cookie Layer Cake**

Layer soft and chewy chocolate chip cookies with a creamy vanilla frosting and a drizzle of chocolate ganache for a delightful spin on classic flavors.

### **Red Velvet Brownie Cake**

Combine the rich flavors of red velvet and brownies to create a multi-layered cake, filled with cream cheese frosting and topped with a chocolate ganache.

### **Peanut Butter Swirl Brownies**

Add a creamy peanut butter swirl to your brownie mix before baking, then layer it with a peanut butter frosting and finish with chocolate ganache.

### **Cookies and Cream Cheesecake**

Create a layered cheesecake with crushed Oreo cookies in the crust, filling, and topping, making it a perfect dessert for cookies and cream lovers.

**Caramel Brownie Cake**

Incorporate a layer of salted caramel sauce between decadent brownie layers, topped with a rich chocolate ganache and sprinkled with sea salt.

**Nutella Lava Cake**

Make individual lava cakes with a gooey Nutella center, served warm with a scoop of vanilla ice cream for the ultimate dessert experience.

**Mint Chocolate Chip Cake**

Infuse your brownie layers with mint extract, then top with a mint chocolate ganache and decorate with crushed mint candies for a refreshing twist.



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