Cookie Dough Cake

www.savorydiscovery.com

Cookie Dough Cake

Introduction

If you are a fan of cookies and cake, then the Cookie Dough Cake is the perfect dessert for you! This delightful creation combines the rich, indulgent flavors of cookie dough with the moistness of cake, leading to an irresistible treat that is sure to please both kids and adults alike. Perfect for birthdays, celebrations, or just as a sweet surprise, this cake is simple to make and utterly delicious.

Detailed Ingredients with measures

– All-purpose flour: 2 cups
– Unsweetened cocoa powder: ½ cup
– Baking soda: 1 teaspoon
– Baking powder: 1 teaspoon
– Salt: ½ teaspoon
– Unsalted butter, softened: 1 cup
– Granulated sugar: 1 cup
– Brown sugar: ½ cup
– Vanilla extract: 2 teaspoons
– Eggs: 2 large
– Whole milk: 1 cup
– Semi-sweet chocolate chips: 1 cup
– Cookie dough (prepared): 1 cup

Prep Time

The preparation for the Cookie Dough Cake takes approximately 20 minutes. This allows you to gather your ingredients, mix your batter,

and prepare it for baking without rushing.

Cook Time, Total Time, Yield

The cook time is around 30-35 minutes, allowing the cake to rise and bake thoroughly. In total, you can expect to spend about 55-60 minutes from start to finish, making this an efficient dessert option. This recipe yields a delicious 8-inch cake that serves about 10 people, perfect for sharing!

www.savorydiscovery.com

Cookie Dough Cake

Detailed Directions and Instructions

Step 1: Prepare the Cookie Dough

Begin by combining the butter and sugars in a bowl. Cream them together until the mixture is light and fluffy. Add the vanilla extract and mix.

Step 2: Mix in the Dry Ingredients

In a separate bowl, whisk together the all-purpose flour, baking soda, and salt. Gradually add this dry mixture to the butter mixture, mixing until just combined.

See also Crispy Air Fryer Buffalo Cauliflower Recipe

Step 3: Incorporate Chocolate Chips

Fold in the chocolate chips until evenly distributed throughout the dough. Set aside the cookie dough.

Step 4: Prepare the Cake Batter

In another bowl, cream the butter and sugar together until fluffy. Add the eggs one at a time, mixing well after each addition. Then, stir in the vanilla extract.

Step 5: Combine Dry Ingredients for the Cake

In a separate bowl, mix the flour, cocoa powder, baking powder, and salt. Gradually add this mixture to the wet ingredients, alternating with milk, and mix until smooth.

Step 6: Assemble the Cake Layers

Preheat your oven and grease the cake pans. Pour half of the cake batter into each pan. Then, take portions of the prepared cookie dough and place them on top of the cake batter in each pan.

Step 7: Top with Remaining Cake Batter

Cover the cookie dough pieces with the remaining cake batter, ensuring it's evenly spread.

Step 8: Bake the Cake

Place the pans in the preheated oven and bake until a toothpick comes out clean. Allow the cakes to cool completely in the pans.

Step 9: Prepare the Frosting

In a bowl, beat together the butter and icing sugar until creamy. Add milk and vanilla extract, mixing until smooth and fluffy.

Step 10: Frost the Cake

Once the cakes are cooled, remove them from the pans. Stack the layers and apply the frosting generously over the top and sides.

Notes

Note 1

Ensure the cookie dough is soft enough to be placed on the cake batter without sinking.

See also Frito Corn Salad

Note 2

You can add additional toppings like sprinkles or chocolate shavings for decoration.

Note 3

Store any leftover cake in an airtight container at room temperature or in the fridge for freshness.

Cookie Dough Cake

Cook techniques

Mixing Cookie Dough

Properly mixing the cookie dough is crucial for achieving the right texture. Cream the butter and sugars until light and fluffy before gradually adding the dry ingredients.

Layering Cake

When assembling the cake, layer the cookie dough and cake batter carefully to ensure even distribution. This creates a perfect balance of flavors in each slice.

Baking Times

Keep an eye on the baking time. This cake may require adjustments based on your oven's characteristics, so check for doneness with a toothpick.

Cooling and Decorating

Allow the cake to cool completely before decorating. This step prevents the icing from melting and ensures a beautiful finish.

FAQ

Can I use store-bought cookie dough?

Yes, you can use store-bought cookie dough if you're short on time or prefer convenience.

How do I store leftover cookie dough cake?

Store the leftover cake in an airtight container at room temperature for up to three days or in the refrigerator for a week.

Can I freeze cookie dough cake?

Absolutely! Wrap the cake tightly in plastic wrap and freeze for up to three months. Thaw it in the refrigerator before serving.

What other flavors can I add to the cake?

You can enhance the flavor by adding chocolate chips, nuts, or extracts like vanilla or almond to the cake batter.

Cookie Dough Cake

Conclusion

The cookie dough cake is a delightful blend of flavors and textures, perfect for any occasion. Its rich cookie dough base paired with a luscious frosting captures the essence of everyone's favorite treat. Baking this cake not only satisfies sweet cravings but also sparks joy and nostalgia, making it an irresistible choice for gatherings or personal indulgence.

See also Hamburger Noodle Soup

More recipes suggestions and combination

Chocolate Chip Cookie Dough Brownies

Combine the deliciousness of brownies with cookie dough for a decadent dessert that will please any chocolate lover.

Peanut Butter Cookie Dough Bars

For a nutty twist, try peanut butter cookie dough bars that offer a creamy and rich taste, perfect for snacking.

Cookie Dough Ice Cream

Make this creamy, dreamy ice cream loaded with chunks of cookie dough for a refreshing summer treat.

Red Velvet Cookie Dough Cake

Add a touch of elegance to your dessert table with a red velvet version of the cookie dough cake, complete with cream cheese frosting.

Oatmeal Raisin Cookie Dough Cookies

Explore the wholesome flavors of oatmeal raisin in a cookie dough form, ideal for a chewy and satisfying treat.

Nutella Swirl Cookie Dough Cake

Incorporate Nutella for a rich and nutty flavor, making your cookie dough cake even more indulgent and delicious.

Cookie Dough Cake