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How to cake it chocolate chip cookie cake

Watch Recipe 6 Join my memberships club! - Chocolate Chip Cookie Recipe: I'm Yolanda! I post my drool-worthy, jaw-dropping caking creations every Tuesday at 11pm EST! My novelty cakes come in all shapes and sizes – giant versions of foods, gross stuff like brains, movie characters and some of my favorite things! This pile of Cookies Cake starts with £7 from my Ultimate Vanilla Cake with sweet chocolate chips folded into the dough. Each layer of this cake is stacked with smooth Italian Meringue Buttercream, delicious homemade chocolate chip cookies, and additional chocolate chips scattered around. The cake is then covered in more chocolate chip cookies – because you can never have too many cookies! Find the full recipe here: #Baking #ChocolateChipCookie #HolidayBaking Watch me take Santa's House! FOLLOW ME: FB - - - - HOW TO CAKE IT TEAMEDITOR: Orhan SumenCinematographer: Cody ClayProducers: Jocelyn Mercer & Connie Contardi 11/21/2013 I always love it when I'm the first reviewer recipe, and I enthusiastically report that I loved it. And the opposite is also true. I very much don't like having to review the recipe badly and no more than when I'm the first reviewer. I don't call it a cake, and I won't call it bars. It wasn't moist as the cake would be, but it wasn't chewy as the bar would either. I appreciate these two stars because frankly after trying these we don't think they were good enough to save. 08/26/2014 I made it a Happy First Day of School treat. It was easy to do and turned out great! I kept leftover snack bars. I am generally very pleased with the taste. Consistency is somewhere between a cookie and a bar. 03/29/2015 This is a great recipe, thanks for sharing. I changed two things that seemed to make this more of an equal distribution between cookie and cake. I added 1 cup of fast cooking oats (food processed to flour, replaced with one cup of flour). And instead of 1 cup of butter, I 1 stick unsalted butter and 1 stick of margarine. Also, I'd like to add one bag of chocolate chips (regular size) and one bag of mini chocolate chips, bc it gives an almost saturated chocolate texture cookie cake, and Kids LOVE it! Great recipe! 03/15/2015 I made it for my daughter's birthday party and it was a huge hit. It's not cake consistency, so if you're expecting it to be a mouth-feeling cake you will be disappointed. It's more like one of the giant soft cookies that you get at the mall, which they decorate for birthdays and such. It was chewy inside with a little more crisp at the edges. It definitely wasn't a bar cookie either, but that was exactly what I was looking for. It 's the same as Tollhouse with two additional eggs. The pieces were about 1/2 inch long in the middle slightly longer at the side. We missed nuts, but they would be wonderful. Thanks for posting! 11/15/2015 The only change I made was to use two eggs in a four and 10x15 baking pan instead, and proved perfect. Everyone went back for seconds, and some even more than that! Consistency is like everyone has said – somewhere between a bar and a cookie. If you're looking for more cake it won't be it! 12/24/2015 I really enjoyed this recipe and was a little edgy going into it considering how many people had a bad experience. That being said, mine turned out to be great, and I followed the recipe accurately. The only thing I did otherwise was instead of using a 9x13 pan I made a medium sized bundt pan. This is my goto recipe for potlucks and vacations, and now my partner is requesting this cake at least once a month! I also used delicious dark chocolate for my husband in the back of England. I recommend giving this a try! I always add a touch of cinnamon! 06/23/2015 My kids (husband kids & grandkids lol) and I absolutely love this recipe! I have made it 4 times now every time adding different things (toppings ingredient sizes etc) and it's hit everytime 8) I was on the fence early on whether to make it or not bc some reviews I read..... ldk what happened to his own, but I'm sure glad I gave it a whirl. I've done the following with it so far: The first time it made a strict recipe... as I said, it was perfect for us! The second time I added peanut chips instead of chocolate ones... Again Perfect! The third time I did it with a combination of both chips and drizzled melted Chocolate & Peanutbutter on top. This has so far been our favorite as my band loves something with a combo taste lol! Fourth (lately) I made the original recipe version, but baked them in my Mini Loaf pans (individual Brownie ones). It would have been perfect, but I misused the baking time by about 3-5 minutes (no fault, of course, the original recipe). Although edible they were not as wet as the previous ones, so overall I give a recipe 5Stars & Big Thumbs Up! This, of course, can be done in many many different ways, as w/ most recipes. I add that time is very important to this recipe, but as long as you know how your oven is usually baked at it would be fine 8) This recipe is the holder of my goody box8)) 05/06/2015 This recipe is terrible. I had to cook it for 10 extra minutes. I think it was done because it spred back when touched, but it turns out it's overcooked around the outside and raw in the middle. Not great because it was supposed to be a birthday cake for my daughter. Now I have to figure out what else to her. Very disappointed. 06/08/2015 I was a little worried about this recipe because some people seem to have had problems, but mine turned out absolutely perfect. I did this for my son's birthday party and I just followed the directions glass 9x13 pan greased and it was absolutely perfect! I couldn't be happier! Super easy! 1 of 6 Original Chocolate Cookie Cookie Cake JI.mw1043@gmail.com 2 of 6 Original Chocolate Chip Cookie Cake Rashia Mason 3 of 6 Original Chocolate Chip Cookie Cake Rock Solid Rustic 4 of 6 Original Chocolate Chip Cookie Cake Margaret McDonald 5 6 Original Chocolate Chip Cookie Cake Naples Naples34102 indulgent chocolate chip cookie cake is soft and rich in the center, chewy on the edges, studded with chocolate chips, and decorated with chocolate buttercream. This fun dessert comes together quickly– skip cookie dough chilling and rolling into individual cookie dough balls. Everything we love about chocolate chip cookies in cookie cake form! Meet your new favorite dessert! Today's chocolate chip cookie cake is customized from 2 of my most popular cookie recipes loved with breads around the world– soft chocolate chip cookies and chewing chocolate chip cookies. The result is soft baked, chewing, chocolate decadence. I'm a fan of huge cookies that serve a couple of people (looking at you giant monster cookies and giant snickerdoodles), and this cookie cake is no exception. It's basically one really big cookie that feeds the crowd! You will enjoy how quickly and easily this cookie cake comes along. We bake cookie dough in a pan, so there is no cookie dough chilling required (just like my soft and chewing chocolate chip cookie bars). Garnished with chocolate buttercream and your favorite toppings, this is a festive dessert perfect for any celebration. Chocolate chip cookie cookie cookie videoThis Chocolate Chip Cookie Cake IsSimple, simple, and fun toquick-you do not roll a bunch of individual cookiesSoft fried with chewing edgesPacked with chocolate chipsBaked with pie dish or cake pan- it's not an overspreadSuper holidayPerfect chocolate chip cookie for loversLielāde birthday party (serves 8-10) Lightly slice and serveDecorated with chocolate buttercreamEssentially really great cookie! Ingredients for Chocolate Chip Cookie CakeI combine my 2 favorite chocolate chip cookie recipes for today's chocolate chip cookie cake-chewing chocolate chip cookies and soft chocolate chip cookies. Let's look at what ingredients you will need: Flour: All purpose flour is the basis of this cookie cake. Corn Starch: Corn starch creates an extremely soft and thick cookie cake. I added it to my soft chocolate chip cookies – and this cake, too! This soft biscuit cake will melt in your mouth. Baking Soda: Baking soda helps cookie cake grow. Salt: Salt adds flavor. Butter: Use room temperature butter. You can soften the butter quickly with this trick or set the butter from 1-2 hours before you start. Brown Sugar: We skip granulated sugar and use all brown sugars in an ultra soft and moist cookie cake. You will enjoy the extra scent of molasses. Eggs: Taking what I learned from my chewy chocolate chip cookies, we use 1 egg and egg yolk yolk Chewiest cookie cake. The extra egg yolk also adds tenderness and extra richness to the cake. Vanilla extract: Pure vanilla extract adds flavor. Try homemade vanilla extract. Chocolate Chips: This biscuit cake is studded with chocolate chips- 1 and 1/2 cups together. Use 1 and 1/4 cup dough and 1/4 cup for decoration. No Cookie Cheats Chilling! Since we bake baking dough in a cake pan or pie bowl, we don't chill cookie dough or roll out individual cookies. Just make a cookie dough and spread it in your container. It never overspread because it is contained in a container–simple and easy! Here are all my non-chill cookie recipes. Topping chocolate chip cookie cakeAchy this cookie cake delicious on their own, chocolate buttercream is always a good idea! And turn this giant biscuit into a real cake. My favorite chocolate buttercream is far from basic– it's incredibly creamy, silky, smooth, and rich. Even if it's wonderfully creamy, it keeps its shape beautiful. So it's perfect for piping even the most intricate and fancy designs–I used a simple Wilton 1M tip for today's cake. Have fun and get creative with your toppings: instead of chocolate buttercream, try peanut butter frosting, chocolate ganache, salted caramel, whipped cream, ice cream, sprinkle, or extra chocolate chips. This is the perfect recipe for if you are looking for something as festive as a birthday cake, but a little more exciting than chocolate chip cookies! More Chocolate Chip Recipes Print clock icon cutlery icon instagram icon pinterest icon facebook icon print icon squares icon My favorite way to eat chocolate chip cookie - if it's the size of a cake! Decorate with frosting, slice, and serve. 3/4 cup (170g) unsalted butter, softened to room temperature1 cup (200g) packed light or dark brown sugar1 large egg + 1 egg yolk * 2 teaspoons pure vanilla extract2 cups (250g) target flour (spoon & leveled)2 teaspoons corn starch (a.a. cornflour)*1 teaspoon baking soda1/2 teaspoon salt1 and 1/2 cup (225g) semi-sweet chocolate chipsoptional: chocolate buttercream topping oven to 350°F (177°C). Spray a 9-inch pie dish or cake pan with a nonstick spray. Cancel. In a large bowl, beat the butter for 1 minute at medium speed using a hand mixer or stand mixer equipped with a paddle attachment until it is perfectly smooth and creamy. Add brown sugar and beat on medium speed, until creamy, about 1 minute. Mix egg, egg yolk, and vanilla on medium and high speed until combined. Scrape down the edge and bottom of the bowl as needed. In a separate bowl, combine flour, corn starch, baking soda and salt. At a low

speed, slowly mix the wet ingredients until combined. Cookie dough will be quite thick. Add 1 and 1/4 cup chocolate chips and stir for about 5 seconds until evenly paid out. Press the biscuit dough evenly into the prepared pan. Bake 20-25 or until the cake is lightly golden brown (can be up to 30 30 depending on the oven). Use a toothpick to check for doneness. You can to cover the cake loosely with aluminum foil after 15 minutes to avoid heavybreast around the edges. Remove from oven and set pan on a wire rack to cool completely. Once cooled, use a sharp knife or metal spatula to loosen the edge of the cookie cake from the pan and put in a serving dish. (Or exercise can serve directly from the pan.) Chocolate ice cream is optional. Instead, decorate with whipped cream or top with vanilla ice cream. Decorate the chilled cookie cake with frosting and the remaining 1/4 cup of chocolate chips. Depending on how much frosting you use, you may have some residues. I used wilton 1M tip. Cookie cake remains fresh, on tight at room temperature for up to 3 days. Eggs: Make sure you don't use 2 full eggs that will create a cakey texture- think more cake than a cookie. 1 whole egg + 1 egg yolk is best. Room temperature eggs are evenly incorporated into your cookie dough, which guarantees a uniform texture in each bite of the biscuit cake. Simply outline the eggs when you lay out butter to get to room temperature. If you forget to lay out your eggs, don't worry. Place them in a bowl with warm water for 5 minutes, then use. Corn Starch: Corn Starch helps thicken cookie dough and promise a softer cookie cake. If you do not have corn starch, you can leave it out. No need to replace with anything. Keywords: chocolate chip cookie cake

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