

Chocolate Chip Cookie Cake With Vanilla Buttercream Icing

Cookie Cake Ingredients:

- 3/4 cup (1 and 1/2 sticks) unsalted butter, softened
- 1 cup firmly packed brown sugar
- 1/4 cup granulated sugar
- 1 large egg + 1 large egg yolk
- 2 teaspoons vanilla extract
- 2 and 1/4 cup all-purpose flour
- 2 teaspoons cornstarch
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 1 cup chocolate chips

Icing Ingredients:

- 3/4 cup butter, softened (1 1/2 sticks)
- 4 cups powdered sugar
- 1 teaspoon vanilla
- 1-2 tsp milk
- Food coloring gel (I like [Wilton Gel Colors](#))
- [Sprinkles](#)

To Make the Cookie Cake:

1. Preheat the oven to 350F. Spray a 9" springform pan with non-stick spray and set aside.
2. In a large bowl, mix together the butter, brown sugar, and granulated sugar until smooth. Whisk in the egg, egg yolk, and vanilla extract until completely combined.
3. In another bowl, mix together the flour, cornstarch, baking soda, and salt. Add to the wet mixture.
4. Fold in the chocolate chips.
5. Press the cookie dough evenly into the prepared pan.
6. Bake for 23-25 minutes until edges begin to brown. **Tip** - Cover the cake with foil to prevent browning, if preferred, but I like the center to be a little gooey.
7. Remove from oven and cool completely before decorating with frosting.

Vanilla Buttercream Icing Instructions:

1. In a standing mixer, beat the butter for about 2 minutes until fluffy.
2. Add about 2 cups of the powdered sugar and the vanilla. Mix for about a minute.
3. Add remaining powdered sugar and milk. Mix for about a minute. Add more milk until it is the desired consistency.
4. Add in the food coloring and mix well.
5. Remove the sides from the springform pan. When it's completely cooled you can decorate it. I used a [1m tip to pipe the icing](#) onto the cake. And if desired, add sparkles.
6. Serve and enjoy!

