



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

EASY CHOCOLATE CHIP COOKIE CAKE

10 tablespoons unsalted butter, at room temperature

2/3 cup brown sugar

1/3 cup white sugar

1 egg, plus 1 egg yolk

1 teaspoon vanilla extract

1 2/3 cup all-purpose flour

¾ teaspoon baking soda

¾ teaspoon salt

1 cup chocolate chips

BUTTERCREAM FROSTING

4 tablespoons unsalted butter, at room temperature

1 ¼ cups powdered sugar

½ teaspoon vanilla

1-2 tablespoons milk

1-3 drops food coloring of your choice (optional)

Sprinkles (your choice!)

1. Preheat oven to 350 degrees F and grease a 9-inch cake pan. Set aside.
2. Using a stand mixer or hand mixer, cream the butter, brown sugar, and white sugar together for 2 minutes and then blend in the egg, egg yolk, and vanilla.
3. Add the flour, baking soda, and salt and mix until combined. Use a wooden spoon or spatula to mix in all but 2 tablespoons of chocolate chips.
4. Press the cookie dough into the cake pan until evenly distributed. If using your hands, wet your hands lightly so the batter does not stick. Sprinkle the remaining 2 tablespoons of chocolate chips on top and press them down slightly.
5. Bake for 22-25 minutes until the top is golden brown. Let the cookie cool completely and then run a knife along the edge to loosen. Transfer to a platter.

6. Buttercream Frosting: Beat all the frosting ingredients together until smooth, adding milk as needed. If adding food coloring, add one drop at a time, mixing well until desired color. Place into a piping bag.
7. Pipe on frosting along the edges and add the sprinkles. If you do not want to pipe frosting, you can simply spread on top.

Makes 8-10 servings.

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