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Recipe Title: Cookie-Brownie Layer Cake

Recipe Ingredients:

PART 1 - "COOKIE CAKE BUN" – (need two cookie cakes so: double all ingredients)

Ingredients (doubled):

- $\frac{3}{4}$ Cup Granulated Sugar (1 $\frac{1}{2}$ C.)
- $\frac{3}{4}$ Cup Packed Brown Sugar (1 $\frac{1}{2}$ C.)
- 1 Cup Butter, Softened (2 C.)
- 1 Teaspoon Vanilla (2 Tsp.)
- 2 Eggs (2 Eggs)
- 2 $\frac{1}{4}$ Cups All-Purpose Flour (4 $\frac{1}{2}$ C.)
- 2 Cups Semi-sweet Chocolate Chips
- 1 Cup Rainbow Sprinkles (2 C.) *(Optional)

PART 2 – "BROWNIE CAKE CENTER"

Ingredients:

- 1/2 Cup vegetable oil
- 1 Cup white sugar
- 1 Teaspoon vanilla extract
- 2 Eggs

- 1/2 Cup all-purpose flour
- 1/3 Cup unsweetened cocoa powder
- 1/4 Teaspoon baking powder
- 1/4 Teaspoon salt

PART 3 – “VANILLA BUTTERCREAM ICING/FILLING” - (between bottom of top cookie layer and top layer of brownie)

Ingredients:

- 1/3 Cup Butter, Softened
- 3 Cups powdered sugar
- 1 ½ Teaspoon vanilla extract
- 1/2 Teaspoon 2% milk
- Any Food Coloring *(Optional)
- 2 Cups miniature chocolate chips *(Optional)

PART 4 – “ICE CREAM FILLING” – (between bottom of brownie and top layer of bottom cookie)

Ingredients:

- 1.5 Quarts ice cream, softened

Flavor is optional*

Recipe Instructions:

PART 1 - “COOKIE CAKE BUN” – (need two cookie cakes so: double all ingredients)

Procedures:

- 1.) Preheat oven to 375°F.
- 2.) Mix granulated sugar, packed brown sugar, vanilla, eggs, and softened butter in a large bowl until fluffy.
- 3.) Gradually stir in flour, baking soda, and salt. Mix thoroughly.
- 4.) Gradually stir in chocolate chips.
- 5.) Grease 14-inch pizza/cake pan.
- 6.) Place entire cookie dough mixture onto the greased pan. Use fingertips to gently form about a 10-inch circle in the center of the pan.
- 7.) Bake for 20-25 minutes or until golden brown.
- 8.) Remove from oven and let rest/cool for at least 10 minutes before attempting to remove the cookie from the pan.
- 9.) Add rainbow sprinkles on top. (Optional)*

PART 2 – “BROWNIE CAKE CENTER”**Procedures:**

- 1.) Preheat oven to 350°F.
- 2.) Mix vegetable oil, vanilla, white sugar in a large bowl. Gradually beat in eggs.
- 3.) Combine baking powder, unsweetened cocoa powder, salt and all-purpose flour in a separate bowl. Gradually stir this into the egg mixture.
- 4.) Grease 14-inch pizza/cake pan.
- 5.) Evenly pour brownie batter mixture into the greased pan.
- 6.) Bake at 350°F for 19-22 minutes.

7.) Remove from oven and let rest/cool for at least 10 minutes before attempting to remove the cookie from the pan.

PART 3 – “VANILLA BUTTERCREAM ICING/FILLING” - (between bottom of top cookie layer and top layer of brownie)

Procedures:

- 1.) In a medium bowl, mix butter and powdered sugar with a spoon or electric mixer on low.
- 2.) Stir in vanilla and milk* - Gradually mix in just enough milk to make frosting smooth and spreadable.
- 3.) Add desired food coloring and miniature chocolate chips.

PART 4 – “ICE CREAM FILLING” – (between bottom of brownie and top layer of bottom cookie)

Procedures:

1. Line sides and bottom of 14” round cake pan with plastic wrap. Allow the ends of the plastic wrap to hang over the sides of the pan.
2. Spread softened, creamy ice cream evenly into the pan. Fold ends of plastic wrap over ice cream.
3. Freeze 2 hours or until firm before removing from pan. **Keep frozen until approximately 5 minutes before applying to the rest of the cake.
4. Place the ice cream layer between the bottom the brownie layer and the top layer of the

bottom cookie cake. Press down gently.

Layout/Make up of cake:

(TOP)

Sprinkles

Cookie Cake "Bun"

Buttercream Vanilla Icing with mini chocolate chips

Brownie Cake

Ice Cream Layer

Cookie Cake "Bun"

(BOTTOM)