

Sarah's Chocolate Chip Cookie Cake

Makes: One 9-inch cake

Ingredients:

- 2 cups plus 1 tablespoon all-purpose flour
- 2 teaspoons cornstarch
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¾ cup unsalted butter (1½ sticks), room temperature
- ¾ cup brown sugar
- ¼ cup granulated sugar
- 1 large egg, room temperature
- 1 egg yolk, room temperature
- 1 tablespoon pure vanilla extract
- 1½ cups chocolate chips (I use a combination of semisweet and milk chocolate chips)



Directions:

Preheat the oven to 350°. Lightly coat a 9-inch cake pan with butter or nonstick cooking spray. Place a round of parchment paper in the bottom of the pan and lightly coat it with butter or cooking spray.

In a medium bowl, combine the flour, cornstarch, baking soda and salt; set aside.

In a large bowl, use a stand mixer fitted with the paddle attachment or a hand mixer to beat the butter on medium speed for 1 minute, until smooth and creamy. Add the granulated sugar and brown sugar and beat on medium speed for 2 minutes. Scrape down the sides and bottom of the bowl.

Add the egg and egg yolk and beat on medium speed until well incorporated, about 1 minute. Add the vanilla and beat again until combined, about 30 seconds. Scrape down the sides and bottom of the bowl again.

Add the flour mixture and beat on low speed until just combined. Add the chocolate chips and mix on low speed until incorporated, about 10 to 15 seconds.

Press the cookie dough evenly into the prepared cake pan. Use an offset spatula or the back of a spoon to level the surface until smooth and even.

Bake until the surface is lightly golden brown and the center looks just set but still slightly soft, about 22 to 27 minutes. The cake should jiggle just slightly in the center when the pan is gently shaken. Insert a toothpick to check for doneness; if it comes out with just a few crumbs, the cake is done.

Remove from the oven and place the pan on a wire rack to cool completely. Once cooled, run a knife or offset spatula around the edge of the cake to loosen it. Remove the cake from the pan, then decorate, slice and serve.

To store: Wrap the cookie cake in plastic wrap and store it in an airtight container at room temperature for up to 4 days or in the freezer for up to 2 months. Thaw the cake completely before decorating with buttercream.

Sarah's Tips:

- Metal pans work best for even browning. Lighter-colored pans bake more slowly and evenly than dark pans.
- Cornstarch thickens the dough and produces a softer cookie cake, but it can be omitted if desired.
- The recipe can be doubled and baked in two pans side by side.
- The combination of sugars ensures a soft, chewy center and crisp edges.
- For a fully flat surface, immediately after removing the cake from the oven, use an offset spatula or the back of a spoon to gently smooth the surface from edge to edge until level.