



Chocolate Chip Cookie Cake

Innovative dessert option, and great for those who don't like cake! Made with our Artisan Flour Blend. Also try our [Chocolate Chunk Cookie Cake](#) made with our Chocolate Chunk Cookie Mix.

Ingredients

- 1 cup plus 2 TBSP [Pamela's Artisan Flour Blend](#)
- ¼ tsp baking soda
- ½ tsp salt
- ½ cup butter
- ½ cup plus 2 TBSP white sugar
- ½ cup plus 2 TBSP brown sugar, packed
- ½ tsp vanilla
- 1 egg, large
- 1 cup chocolate chips

Directions

Preheat oven to 350°.

In a small bowl whisk together first three dry ingredients. Cream butter in the bowl of a stand mixer to soften. Add sugars and mix until well combined, add eggs and vanilla and mix until light and fluffy. Add dry ingredients and chips and mix again thoroughly. Spray pan with non-stick spray and spread dough into an even layer, squishing the dough flat. Use a little water on your finger to smooth the top of the cookie for a nicer appearance if you are not going to frost the top.

Bake for 36 to 42 minutes (depending on pan size and oven temp.), until sheen on top disappears and a few cracks appear. Let cool completely before removing from pan.

Chef's Note: Add the chocolate chips to the flour mixture; the chips stay softer after they are baked.

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