



White Chocolate Sprinkle Sugar Cookie Cake

Celebrate with a cookie cake! Made with [Pamela's Sugar Cookie Mix](#).

Ingredients

- 1 package [Pamela's Sugar Cookie Mix](#) (13 oz)
- 1 stick unsalted butter, softened
- 1 egg
- 1 tsp vanilla extract
- ½ cup white chocolate chips
- 2 TBSP sprinkles
- 1 package [Pamela's Vanilla Frosting Mix](#)

Directions

Pre-heat the oven to 350.

Grease a 10-inch cake pan, then line with parchment paper.

In a mixing bowl, combine the cookie mix, butter, egg and extract. Mix on medium speed until combined. Add the white chocolate and sprinkles, mix until just combined.

Use your fingers to press the cookie dough in an even layer into the prepared cake pan. Bake for 12-15 minutes or until slightly brown on the edges.

Allow the cookie cake to cool for 15 minutes before gently turning onto a cooling rack.

While the cookie cake continues to cool, make the vanilla frosting according to package instructions. Pipe the frosting onto the cooled cookie cake before serving.

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