

Chocolate Chip Cookie Cake

This is essentially a series of layered, rectangular chocolate chip cookies, covered in icing. My Grandma made it for us all the time as kids. It's delicious!

Recipe by Victor Stone | Created on **Mar 11, 2022**

Ingredients

- 1 cup butter, softened
- 1 cup firmly packed brown sugar
- 1 cup white sugar
- 4 eggs
- 2 teaspoons vanilla extract
- ½ teaspoon salt
- 2 cups all-purpose flour
- 2 cups semi-sweet chocolate chips, divided
- 1 ½ cups confectioners' sugar
- ¾ cup butter, softened
- 2 teaspoons vanilla extract

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease a 10 1/2x15 1/2-inch baking pan and line with waxed paper.
- Beat 1 cup butter, brown sugar, and white sugar together in a bowl using an electric mixer until smooth and creamy; add eggs, 1 at a time, beating well after each addition until smooth. Mix 2 teaspoons vanilla extract and salt into creamed butter mixture. Gradually stir flour into creamed butter until just incorporated; fold 1 cup chocolate chips into batter. Spread batter into the prepared pan.
- Bake in the preheated oven until lightly browned on the edges, 20 to 25 minutes. Remove from oven and cool completely.
- Melt remaining 1 cup chocolate chips in the top of a double boiler over simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching. Beat confectioners' sugar and 3/4 cup butter together in a bowl using an electric mixer until smooth; add melted chocolate and 2 teaspoons vanilla extract and mix until frosting is smooth. Spread frosting over cooled cookie cake.

Nutrition Facts

Serving: **12 servings** | Calories: **648.9 kcal** | Carbohydrates: **78.6 g** | Protein: **5.7 g** | Saturated fat: **22.5 g** | Cholesterol: **133.2 mg** | Sodium: **319.8 mg** | Fiber: **2.2 g** | Sugar: **59.9 g**

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