



♥ RECIPE

## Triple Chocolate Cookie Cake

★★★★★ 5 from 4 reviews

Author: Lindsay Prep Time: 20 minutes Cook Time: 18 minutes

Total Time: 38 minutes Yield: 12-14 Slices Category: Dessert

Method: Oven Cuisine: American

### Description

This incredible **Triple Chocolate Cookie Cake** is made with a fudgy chocolate cookie base filled with M&M's and topped with rich chocolate buttercream! It's a chocoholic's greatest weakness!

### Ingredients

#### COOKIE CAKE

- 3/4 cup (168g) salted butter, room temperature
- 1/2 cup (72g) dark brown sugar, lightly packed
- 1/2 cup (104g) sugar
- 1 large egg
- 1 tsp vanilla extract
- 1 1/4 cups (163g) all purpose flour
- 1/2 cup (57g) cocoa (I use Hershey's Special Dark)
- 1 tsp baking soda
- 1/2 -3/4 cup of chocolate chunks
- 1/2 cup M&Ms

#### CHOCOLATE BUTTERCREAM

- 1/4 cup (56g) butter
- 1/4 cup (48g) shortening
- 1/4 cup (29g) cocoa
- 2 cups (230g) powdered sugar
- 2-3 tbsp (30-45ml) water

## Instructions

### COOKIE CAKE

1. Cream butter and both sugars together until light and fluffy, about 3-4 minutes.
2. Mix in egg and vanilla extract.
3. Add flour, cocoa and baking soda and mix until combined.
4. Stir in chocolate chunks and M&MS. Dough will be thick and sticky.
5. Chill for at least 3 hours or overnight.
6. When ready to bake, preheat oven to 350 degrees.
7. Place a parchment circle in the bottom of a 9 inch cake pan to help the cookie not stick. Grease the sides.
8. Spread the dough out into the cake pan. Bake for 18-20 minutes.
9. Remove from oven and allow to cool completely in the pan, then carefully transfer to a serving plate.

### CHOCOLATE BUTTERCREAM

1. Beat the shortening and butter until smooth.
2. Slowly add cocoa and half of powdered sugar. Mix until combined.
3. Add 1-2 tbsp water.
4. Add the rest of the powdered sugar and mix until smooth. Add water to get the right consistency.

## Nutrition

**Serving Size:** 1 Slice   **Calories:** 405   **Sugar:** 37.9 g   **Sodium:** 181.2 mg   **Fat:** 22.9 g  
**Carbohydrates:** 50.8 g   **Protein:** 3.8 g   **Cholesterol:** 49.2 mg

*Find it online:* <https://www.lifeloveandsugar.com/triple-chocolate-cookie-cake-2/>