

# BROWNIE CHOCOLATE CHIP COOKIE DOUGH CAKE

## BROWNIE CHOCOLATE CHIP COOKIE DOUGH CAKE

Prep Time – 40 mins

Cook Time – 40 mins

Total Time – 1 hrs 20 mins

### INGREDIENTS NEEDED

2 boxes Brownie mix (this should be mix that makes 9×13 inch pan of brownies, that will make 2 9 inch rounds, if smaller double the amount of brownie boxes) + ingredients listed on box (or your favorite homemade brownie recipe!)

2 1/4 c Flour

1 tsp Salt

2 sticks Butter , softened

3/4 c Sugar

3/4 c Brown sugar

1 tsp Vanilla extract

3 tbsp Milk

2 c Chocolate Morsels

2 c Dark chocolate , finely chopped

1 c Heavy cream

### INSTRUCTIONS

Mix the brownie batter up and pour it into 4 greased and parchment lined 9-inch round pans. Bake brownies following the instructions on the packaging for 8×8" brownie pan.

While the brownies bake and cool make the no bake cookie dough.

In a bowl mix together flour and salt.

In a separate mixing bowl cream together the sugar, brown sugar, and butter.

Add Vanilla extract.

Slowly add the flour mixture a little at a time.

Once fully combined add the milk a tablespoon at a time until

the cookie dough is a consistency that is loose enough to spread.

Fold in the chocolate chips.

Heat the cream in the microwave until it begins to boil then pour over the chopped chocolate stirring until completely melted and smooth.

Assemble the brownie cake starting with a layer of brownie, then spreading no bake cookie dough over it, brownie, cookie dough, brownie, and a last layer of cookie dough.

Pour the ganache over the cookie dough and chop up the last brownie round and sprinkle over the top.

Enjoy!