

Week # 6 4-H Bake a long- Cookie Cake

Ingredients- Cake

1/2 cup unsalted butter softened
3/4 cup light brown sugar
3/4 cup granulated sugar
2 large eggs
2 teaspoon vanilla extract
2 2/3 cups all-purpose flour
1 tablespoon corn starch
1 teaspoon baking soda

1 teaspoon kosher salt
2 cups Chocolate Chips, PB Chips
or other add ins

Ingredients- Icing

1 cup butter room temperature
1 cup of shortening
2 pounds confectioners' sugar
1 1/2 tablespoons hot water
2 teaspoons vanilla extract

Instructions

Cake Instructions

- 1) Preheat oven to 350° F and line a 9" round cake pan with parchment paper and grease with cooking spray.
- 2) In a large bowl using a hand mixer or a stand mixer fitted with a paddle attachment, cream the butter and sugars together until light and fluffy.
- 3) Add the eggs, one at a time, mixing well between each addition. Add in the vanilla.
- 4) Whisk the flour, baking soda, corn starch, and salt together in a medium bowl and add to the butter mixture and mix on low until just combined. Fold in the add ins.
- 5) Transfer and press the cookie dough into an even layer in the prepared cake pan.
- 6) Bake until the cookie is golden brown, about 25 minutes. Let the cookie cake cool in the pan completely before running a knife around the edge of the cake and transferring to a cake stand.
- 7) Prepare and transfer the frosting to a piping bag fitted with a large star tip. Pipe the frosting around the edge of the cooled cookie cake. Slice into wedges.

Icing Instructions

1. Place your butter and shortening together in the bowl of your mixer. Mix them together on medium speed until they are nice and creamy.



2. Turn the mixer down to the lowest setting and slowly incorporate the powdered sugar into the shortening mixture.
3. Once you have added all the powdered sugar in to your mixture, add in the vanilla extract and then the hot water.
4. Turn the mixer up to medium-high speed and continue mixing for 10 minutes until light and fluffy.
5. The buttercream can be stored at room temperature for up to three days or in the refrigerator for up to two weeks. When you bring it out of the refrigerator let it sit at room temperature for two hours. Then re-whip it for ten minutes to bring it back to life.

