



Cookie Dough Layer Cake

INGREDIENTS:

Cake/Filling:

One boxed chocolate cake mix (plus water, oil and eggs to make according to package)
2 sticks (8 oz.) unsalted butter(softened)
2 sticks (8 oz.) salted butter(softened)
2 c. powdered sugar
1 c. brown sugar (packed)
3 T. vanilla
1/3c. flour
1 (12 oz) bag of mini chocolate chips.

Glaze:

1 1/2 sticks of salted butter
1 12 oz. package of semi-sweet chocolate chips

DIRECTIONS:

Make cake mix (or your favorite cake recipe) and bake according to box/recipe in 2- 8 or 9 inch round pans.
Cool cakes completely.

While cakes are baking and cooling, make your filling.

Place all filling ingredients except mini chips into a large mixing bowl and beat with mixer on low until combined and then high until light and fluffy.

Add mini chips (keep about 1/3 of a cup aside to sprinkle on sides and top of cake) and beat on low until fully combined.

Make glaze by melting butter and chips together and set aside.

Once cakes are cool, trim the tops so they are flat.

Place 1 cake on serving plate, cut side up, and spread a little of the glaze on top.

Spoon all of filling on top and spread all the way to the edge of the cake.

Place second cake on top, cut side down, and use a knife to smooth edges of filling flat between the two cake layers.

Sprinkle edges of filling with extra chocolate chips, and then pour glaze over the top and add the rest of the chips.
Refrigerate until firm.