

Peanut butter & Chocolate Cookie Monster

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Just in time for the weekend, not one for the faint hearted!! Tastes absolutely delicious and a great one to bake with kids, I did ours with Alfie. If you don't have the small tins, you can make less layers in larger tins and just up the baking time, personally I love the fact there are 5 layers ??, using 6 inch tins I usually use for ? cake. This is my take on an American cookie stack recipe.

INGREDIENTS

Cookie Cakes

375g plain flour
2 teaspoons cornflour
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon bicarbonate of soda
1 teaspoon salt
250g unsalted butter
200g light brown sugar
100g granulated sugar
2 large eggs
1 teaspoon vanilla extract
300g milk chocolate chips and a handful to decorate.

Peanut Butter & Chocolate Butter Icing

250g unsalted butter
150g smooth peanut butter

500g icing sugar
50g cocoa powder
1 teaspoon vanilla extract
2-4 tablespoons milk

METHOD

1. Preheat your oven to 180 degrees, line 5 6-inch cake pans, then grease the lining paper
2. Mix together the flour, cornflour, baking powder, bicarb and salt together in a bowl •Using your stand or hand mixer, beat the butter, brown sugar, granulated sugar together until smooth. Add the eggs and vanilla extract and beat until combined.
3. Add the flour mix to the wet mix and combine. With the mixer still running beat in the chocolate chips.
4. Divide cookie dough between the cake pans •Bake for 15 mins or until the cake layers are lightly brown on top and something inserted in the centre comes out clean. Cool the cakes for 10-15 mins in the pans. Then turn out on to wire racks until completely cool.
5. To make the icing, using your stand or hand mixer, beat the butter and peanut butter together until creamy and smooth, add the icing sugar, cocoa powder, vanilla extract, and 2-4 tablespoons of milk to get to desired consistency.
6. To assemble place 1 cake layer on your cake stand or serving plate. Evenly cover the top with icing. Continue layering the cake layers and icing. Spread the remaining icing all over the top, then decorate the top with a handful of chocolate chips.
7. Cover leftover cake tightly and store in the refrigerator for 5 days

Enjoy!



ENJOY! If you opt for Peanut butter & Chocolate Cookie Monster, please do share a picture!