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Sheet Pan Cookie Cake Recipe



This Sheet Pan Cookie Cake with Chocolate-Peanut Butter Frosting is your new go-to dessert for parties, potlucks, and everything in between!

Sprinkles optional but encouraged!

Course	Dessert
Cuisine	American
Keyword	Sheet Pan Cookie Cake Recipe

Prep Time	12 minutes
Cook Time	16 minutes
Total Time	28 minutes

Servings	14 servings
Calories	329 kcal
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Ingredients

- 1.4 + 0.18 sticks unsalted butter, softened (2 + 1/4 cups butter)
- 0.7 + 0.09 cups light brown sugar
- 0.26 cup granulated sugar
- 1.05 large eggs (bring to room temperature)
- 0.7 TBSP pure vanilla extract
- 2.1 cups all-purpose flour
- 0.7 TBSP cornstarch
- 1.05 tsp baking soda
- 0.35 + 0.18 tsp salt
- 0.7 + 0.09 cups dark chocolate chips or bittersweet chocolate chips

CHOCOLATE PEANUT BUTTER FROSTING

- 2.8 TBSP 1 stick butter, softened
- 0.7 cups confectioner's sugar powdered sugar
- 0.12 cup cocoa powder
- 0.35 + 0.18 tsp pure vanilla extract
- 0.7 TBSP half and half (milk works too + extra if needed)
- 0.18-0.26 cup peanut butter to taste

TOOLS USED

- parchment paper
- 11.38 x 16.5 lipped baking pan
- stand mixer

Instructions

1. Pre-heat oven to 350 degrees F.
2. Line your sheet pan with parchment paper and set aside.
3. In the large bowl of a stand mixer, cream together softened butter and sugar. Start at the lowest speed and increase as needed.
4. Add in the egg and vanilla and continue to beat with the mixer to incorporate.
5. In a separate bowl, combine flour, cornstarch, baking soda, and salt. Mix well.
6. Add flour mixture to the larger bowl slowly while you continue to beat on low.
7. Once your dough is mixed, fold in chocolate chips.
8. Press your dough (on the parchment paper lined baking pan) into an even layer and bake on the center rack for 14-16 minutes, rotating the pan 180 degrees at the halfway mark for even browning/cooking.
9. Once your cookie cake has finished baking, flip your oven to broil on HIGH and watch it like a hawk. After about a minute the top will brown to golden perfection, still leaving that soft slightly cookie dough-esque center

intact. For me this takes a minute or so.

10. Place sheet pan on a wire cooling rack and allow to cool.
11. Once your cake has cooled, use a piping bag and decorator nozzle or a trusty ziploc with the corner cut off to fancify your cake. I use Wilton's Dessert Decorator Plus to decorate mine.
12. To make the frosting: add softened butter to a mixing bowl and whip until creamy. Add powdered sugar and cocoa powder and beat until creamy. Slowly add in half and half and vanilla while you continue to be a the frosting. Lastly, whip in the peanut butter, to taste. If desired, you may adjust any ingredients to your liking to control the texture/sweetness/etc... This ratio is my favorite!

Recipe Notes

No stand mixer? No problem! Feel free to use an electric hand mixer and a very large bowl or put those arm muscles to work and hand mix the dough.

Want to make the dough in advance and bake another day? This recipe is perfect for that! Pop your dough in a covered bowl in the fridge and take out 20-30 minutes before you're ready to bake. Dough can be chilled up to 3 days if needed.

NOTE: The chocolate PB frosting recipe makes enough for a border around the cookie cake with some left over for writing/decorating on the cake as you please.

Nutrition Facts below are estimated using an online recipe nutrition calculator. Adjust as needed and enjoy!

Nutrition Facts	
Sheet Pan Cookie Cake Recipe	
Amount Per Serving	
Calories 329	Calories from Fat 144
% Daily Value*	
Fat 16g	25%
Saturated Fat 10g	63%
Cholesterol 40mg	13%
Sodium 218mg	9%
Potassium 142mg	4%
Carbohydrates 43g	14%
Fiber 1g	4%
Sugar 26g	29%
Protein 4g	8%
Vitamin A 338IU	7%
Vitamin C 1mg	1%
Calcium 52mg	5%
Iron 1mg	6%
* Percent Daily Values are based on a 2000 calorie diet.	

Recipe by Peas and Crayons - Sheet Pan Cookie Cake Recipe <https://peasandcrayons.com/2017/05/sheet-pan-cookie-cake-recipe.html>