

Giant Chocolate Chip Cookie Cake with Peanut Butter Cream



Chef Manuel Aquilina

aroma
KITCHEN

INGREDIENTS

FOR COOKIES

225g Stork margarine

200g brown sugar

100g granulated sugar

2 Le Naturelle eggs

2 tsp vanilla extract

300g plain flour

3/4 tsp baking powder

Pinch salt

250g Novi dark chocolate, chopped



FOR FILLING

225g icing sugar

115g Valio unsalted butter

225g Pip&Nut smooth peanut butter

3 tbsp milk

1 tsp vanilla extract



METHOD

- 1 For the cookies, cream together the margarine and sugars together till fluffy, then mix in the eggs one at a time and the vanilla. Mix in half of the flour mixture, then the remaining half, followed by 200g chopped dark chocolate (reserve the remaining 50g to decorate at the end)
- 2 Place in the fridge to chill for 20 minutes, then divide the mixture into 10 cookies. Place spread apart on baking sheets and flatten out using a piece of baking paper on top of the cookies.
- 3 Bake in the oven at 180°C for 10-13 minutes then allow to cool down completely. Meanwhile, make the peanut butter filling. Whip together the icing sugar and butter till light and smooth.
- 4 Add in the peanut butter, milk and vanilla and mix together till well combined. To assemble, sandwich the cookies together one by one with the peanut cream onto a serving plate or stand and decorate with the reserved chopped chocolate pieces.