

# CHOCOLATE COOKIE CAKE

Serves 8

Hands-on time: 10 minutes

Hands-off time: 40 minutes

## INGREDIENTS

1½ slabs (180g each) Cadbury Dairy Milk Milk Chocolate

2 bars (46g each) Cadbury Lunch Bar

¾ cup (170g) butter, softened

1½ cups (300g) brown sugar

2 tsp vanilla essence

1 large egg

1½ cups (170g) self-raising flour

## Serving suggestion:

Ice cream

## METHOD

1. Preheat the oven to 180°C and line a 20cm springform cake tin with greased baking paper *\*Chef's Tip: You can also use a shallow ovenproof baking dish or cast iron pan!*
2. Break the Cadbury Dairy Milk Milk Chocolate slabs into blocks. Chop the chocolate blocks into choc-chip sized pieces and place in a separate bowl. Also chop the Cadbury Lunch Bar into bite-sized pieces, about 1cm in size, and set aside.
3. In a large mixing bowl, combine the butter and sugar and beat with an electric mixer until light and creamy. Add in the vanilla essence and egg and beat until well combined.
4. Sieve the flour into the mixture, add half of the chopped milk chocolate and mix until combined and a dough is formed. *\*Chef's Tip: Add 1 tablespoon of milk if the dough is too dry.*
5. Spoon half of the cookie dough into the cake tin, gently pressing down to create an even layer. Arrange the remaining chopped milk chocolate onto the cookie dough base, evenly covering the base.
6. Sprinkle the Lunch Bar pieces on top of the milk chocolate and carefully top with the remaining cookie dough. Gently press down and smoothen the top of the cookie dough layer.
7. Bake the cookie cake for 25-30 minutes before transferring to a wire rack to cool for at least 15 minutes before removing from the cake tin and serving. *\*Chef's Tip: If using a pie dish or skillet, you can serve directly from the pan.*
8. Slice into 8 even portions. Serve each with a scoop of ice cream and ENJOY!