

## Cookie Dough Brownie Cake: The Decadent Dessert Mashup You'll Crave

1 box brownie mix (plus ingredients listed on the box)



**OVEN**  
**350°F**

**TIME**  
**26 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

#### Brownie Layers:

1 box brownie mix (plus ingredients listed on the box)

#### Cookie Dough Filling:

$\frac{1}{2}$  cup unsalted butter, softened

$\frac{1}{2}$  cup brown sugar

$\frac{1}{2}$  cup granulated sugar

2 tablespoons milk

1 teaspoon vanilla extract

1 cup all-purpose flour (heat-treated)

$\frac{1}{2}$  cup mini chocolate chips

#### Chocolate Ganache:

$\frac{1}{2}$  cup heavy cream

$\frac{3}{4}$  cup chocolate chips

#### Swaps and Notes:

**Brownie mix:** You can absolutely use your favorite homemade recipe instead of boxed mix. Just be sure it's thick enough to hold as a layer.

**Flour:** Always heat-treat the flour (microwave or bake it to 165°F) to make it safe for edible cookie dough.

**Add-ins:** Stir in sprinkles, crushed Oreos, or chopped nuts to the cookie dough layer for a fun twist.

#### How to Make Cookie Dough Brownie Cake:

Bake the Brownie Layers Prepare your brownie mix according to package instructions. Divide the

batter between two greased and parchment-lined 8-inch round cake pans. Bake at 350°F until a toothpick comes out with a few fudgy crumbs-about 22-26 minutes. Let them cool completely.

**Make the Cookie Dough Filling**In a large bowl, beat the softened butter with brown and granulated sugars until creamy. Add milk and vanilla, mixing until smooth. Stir in heat-treated flour, then fold in the mini chocolate chips. Set aside.

**Assemble the Cake**Place one brownie round on a serving plate. Spread the cookie dough filling evenly across the top. Gently press the second brownie layer over the cookie dough.

**Make the Ganache**Heat heavy cream in a small saucepan or microwave until just simmering. Pour over chocolate chips in a bowl and let sit 2-3 minutes. Stir until smooth and glossy.

**Top and Chill**Pour ganache over the top of the cake, letting it drip naturally down the sides. Chill for at least 30 minutes before slicing.

**Tips for Success:**

Use a serrated knife dipped in hot water to slice clean layers.

Chill the cookie dough slightly before spreading if it feels too soft.

Don't overbake your brownie layers-moist and fudgy is the goal!

**Serving Suggestions and Pairings:**

A tall glass of cold milk

Refreshing Strawberry Mojito for a fruity contrast

A scoop of vanilla bean or coffee ice cream

Or turn it into mini cakes for parties-like an upscale version of these cookie bites

**Storage and Leftover Tips:**

**Refrigerator:** Store covered in the fridge for up to 5 days. Let sit at room temp for 10-15 minutes before serving.

**Freezer:** Wrap individual slices in plastic wrap and freeze for up to 1 month. Great for a late-night emergency treat.

## DIRECTIONS

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8. **Don't overbake your brownie layers-moist and fudgy is the goal!**
9. **Serving Suggestions and Pairings:** Pair this indulgent beauty with:

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11. Refreshing : Strawberry Mojito for a fruity contrast
12. A scoop of vanilla bean or coffee ice cream
13. Or turn it into mini cakes for parties-like an upscale version of these cookie bites
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16. More Recipes You'll Love: These Chocolate Chip Cookie Dough Brownie Bombs - The mini version of this cake!
17. The : Best Peanut Butter Brownies - For those who need a peanut butter fix.
18. This : Edible Cookie Dough - Safe, scoopable, and spoon-worthy.
19. Brownie : Batter Dip - A dip for true chocolate addicts.
20. Final Thoughts: If you're looking for a show-stopping dessert that combines two iconic sweet treats, this Cookie Dough Brownie Cake is your new go-to. It's the perfect blend of chewy, creamy, and chocolatey-and it never fails to impress. Try it out, share with friends (or don't, we won't judge), and let us know how it turned out!
21. ? Leave a comment below, follow us for more indulgent recipes, and tag us if you make this-you will want to show this beauty off!

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/cookie-dough-brownie-cake-the-decadent-dessert-mashup-youll-crave/>