

## Milk and Cookies Layer Cake: The Ultimate Nostalgic Dessert Dream

Milk and Cookies Layer Cake: A Sweet Dream Come True!



**OVEN**  
**350°F**

**TIME**  
**4 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Cake:

- 3/4 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 3 teaspoons vanilla extract
- 1/2 cup sour cream
- 3 large eggs
- 2 1/2 cups all-purpose flour
- 2 3/4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 1/4 cup water
- 1 1/4 cups mini chocolate chips

For the Vanilla Frosting:

- 1 1/4 cups unsalted butter
- 1 1/4 cups shortening
- 9 cups powdered sugar
- 1 1/2 tablespoons vanilla extract
- 6-7 tablespoons milk or water

For Filling & Topping:

- 15-20 chocolate chip cookies
- 1/2 cup milk (for soaking)
- Extra cookies for decoration
- Mini chocolate chips for garnish

### DIRECTIONS

1. Bake the Cake Layers: Preheat oven to 350°F (176°C). Grease and line three 8-inch cake pans with parchment paper.
2. Cream together butter, granulated sugar, and brown sugar for 3-4 minutes until light and fluffy. This step builds structure and air into the cake - don't rush it.
3. Add sour cream and vanilla extract. Mix until smooth.
4. Add eggs one at a time, mixing fully between additions. Scrape the bowl as needed.
5. In a separate bowl, whisk flour, baking powder, and salt. In another container, combine milk and water.
6. Add half the dry ingredients to the batter. Mix gently. Pour in milk mixture and mix until combined. Add remaining dry ingredients and mix just until incorporated.
7. Fold in mini chocolate chips.
8. Divide batter evenly among pans and bake 21-23 minutes, until a toothpick comes out with a few moist crumbs.
9. Cool in pans for 2-3 minutes, then transfer to wire racks to cool completely.
10. Make the Vanilla Frosting: Beat butter and shortening until creamy and smooth.
11. Add half the powdered sugar and mix until combined.
12. Add vanilla extract and 5-6 tablespoons milk. Beat until smooth.
13. Add remaining powdered sugar and adjust consistency with additional milk as needed.
14. The frosting should be fluffy but sturdy enough to

hold layers.

- 15.** Assemble the Cake: Level cake layers if necessary.
- 16.** Place first layer on serving plate. Pipe a frosting dam around the edge.
- 17.** Dip cookies briefly into milk (don't oversoak) and crumble inside the frosting dam.
- 18.** Spread a thin layer of frosting over the cookie crumbles.
- 19.** Repeat with the second layer.
- 20.** Top with final cake layer and frost entire cake smoothly.
- 21.** Press mini chocolate chips around the base for texture and visual appeal.
- 22.** Pipe decorative swirls on top and garnish with cookie halves and extra mini chips.

## SWAPS & NOTES

Greek yogurt works beautifully as a substitute.

All butter frosting option: You can skip the shortening for an all-butter buttercream - just note it may be slightly softer.

Cookie choice: Classic chocolate chip cookies are ideal, but you could experiment with double chocolate or even chewy bakery-style cookies.

Mini chips matter: They distribute more evenly through the batter than full-sized chips.

## TIPS FOR SUCCESS

Don't oversoak the cookies - they should soften slightly, not turn to mush.

Chill the cake for 20-30 minutes after crumb coating to make final frosting easier.

Measure flour correctly (spoon and level method) to avoid dense layers.

Use room-temperature ingredients for a smoother batter.

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

Original recipe: <https://chefmaniac.com/milk-and-cookies-layer-cake-the-ultimate-nostalgic-dessert-dream/>