

## Giant Easter Cookie Cake with Buttercream - Perfect for Spring Parties

Easter Cookie Pie with Buttercream Border (Soft, Thick & Perfect for Spring!)



**OVEN**  
**350°F**

**TIME**  
**3 min**

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### INGREDIENTS

Cookie Pie Dough:

- 2 ½ cups Gold Medal all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¾ cup unsalted butter, softened
- 1 cup light brown sugar, packed
- ½ cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 cup pastel Easter M&Ms
- 1 cup white chocolate chips
- 2 tablespoons confetti sprinkles

Buttercream Border:

- ½ cup unsalted butter, softened
- 1 ½ cups powdered sugar
- 1-2 tablespoons heavy cream or milk
- ½ teaspoon vanilla extract

### DIRECTIONS

1. Prepare the Pan: Preheat your oven to 350°F. Grease a 9-inch round cake pan or springform pan and line the bottom with parchment paper.
2. Mix the Dry Ingredients: In a medium bowl, whisk together:
3. Flour
4. Baking soda
5. Salt
6. Set aside.
7. Cream Butter and Sugars: In a large mixing bowl:
8. Beat softened butter, brown sugar, and granulated sugar until light and fluffy (about 2-3 minutes).
9. Add eggs one at a time, mixing well after each addition.
10. Stir in vanilla extract.
11. This step creates the structure and softness that makes this cookie pie irresistible.
12. Combine and Add Mix-Ins: Gradually mix the dry ingredients into the wet mixture until just combined.
13. Fold in:
14. Pastel M&Ms
15. White chocolate chips
16. Confetti sprinkles
17. The dough will be thick-this is exactly what you want.
18. Bake: Press the dough evenly into the prepared pan and smooth the top.
19. Bake for 25-30 minutes, until golden brown and set in the center.
20. ? The center should look slightly soft but not

wet. Do not overbake if you want that bakery-style chew.

21. Allow the cookie pie to cool completely before decorating.
22. Make the Buttercream: Beat softened butter until smooth.
23. Gradually add powdered sugar and mix until combined.
24. Add vanilla and 1 tablespoon cream.
25. Beat until fluffy, adding more cream if needed for piping consistency.

## SWAPS & NOTES

Swap for semi-sweet or milk chocolate chips.  
Add 1 tablespoon cornstarch to the dry ingredients.

Gluten-free option: Use a 1:1 gluten-free baking flour blend.  
Mini chocolate eggs or chopped candy bars work beautifully.

## TIPS FOR SUCCESS

Use room temperature butter for smooth creaming.

Don't overmix after adding flour-this keeps the texture soft.

Let it cool fully before piping, or the buttercream will melt.

For clean slices, use a sharp knife and wipe between cuts.

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

Original recipe: <https://chefmaniac.com/giant-easter-cookie-cake-with-buttercream-perfect-for-spring-parties/>