



M&M Giant Chocolate Chip Cookie Cake

 Popular

READY IN



42 min.

SERVINGS



10

CALORIES



604 kcal

DESSERT

Ingredients

- ☐ 0.5 tsp baking soda
- ☐ 2 cups size chocolate chips sweet miniature
- ☐ 2 large eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 1 cup brown sugar light packed
- ☐ 1 tsp salt
- ☐ 0.5 cup shortening

- ☐ 1.5 oz regular size bag m&m's or plain
- ☐ 4 oz butter unsalted
- ☐ 2 teaspoons vanilla

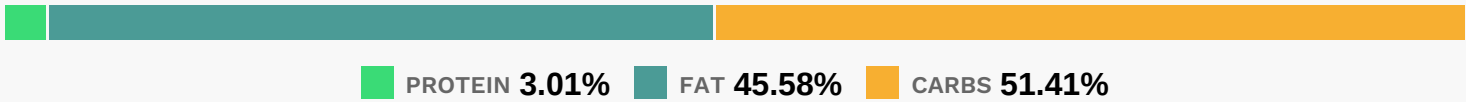
Equipment

- ☐ frying pan
- ☐ oven
- ☐ pizza pan
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 300° F. Line a large (14 inch) round pizza pan with a circle of parchment or non-stick foil.
- ☐ Mix flour, baking soda and salt together; set aside.Cream butter, shortening and both sugars by hand or with an electric mixer. Beat in the eggs and vanilla. When well mixed, add flour mixture and stir until blended Fold in chocolate chips.Put all the batter in the pan and press it into a large circle. Stop the circle about 1 ½ to 2 inches from the rim. Press M&M's decoratively into top.
- ☐ Bake on center rack for 32–35 minutes or until cookie is golden around edges and appears set.

Nutrition Facts



Properties

Glycemic Index:14.51, Glycemic Load:24.23, Inflammation Score:-3, Nutrition Score:6.6999998818273%

Nutrients (% of daily need)

Calories: 604.37kcal (30.22%), Fat: 31.02g (47.73%), Saturated Fat: 15.18g (94.87%), Carbohydrates: 78.71g (26.24%), Net Carbohydrates: 77.87g (28.32%), Sugar: 52.12g (57.91%), Cholesterol: 61.58mg (20.53%), Sodium: 318.29mg (13.84%), Alcohol: 0.28g (100%), Alcohol %: 0.26% (100%), Protein: 4.61g (9.22%), Selenium: 14.1µg

(20.15%), Vitamin B1: 0.25mg (16.8%), Folate: 62.45µg (15.61%), Vitamin B2: 0.21mg (12.15%), Manganese: 0.23mg (11.66%), Iron: 1.8mg (9.99%), Vitamin B3: 1.88mg (9.42%), Vitamin E: 1.02mg (6.77%), Vitamin A: 337.38IU (6.75%), Vitamin K: 6.37µg (6.07%), Calcium: 57.42mg (5.74%), Phosphorus: 57.2mg (5.72%), Potassium: 183.51mg (5.24%), Vitamin B5: 0.4mg (4.02%), Fiber: 0.84g (3.38%), Copper: 0.07mg (3.29%), Magnesium: 10.38mg (2.6%), Vitamin D: 0.37µg (2.47%), Zinc: 0.37mg (2.45%), Vitamin B6: 0.04mg (2.02%), Vitamin B12: 0.11µg (1.8%)