



CHOCOLATE CHIP COOKIE CAKE

by Super Busy Mum

Ingredients

- 100g Caster sugar
- 100g softened butter
- 1 large egg
- 75g Brown sugar
- 200g plain flour
- 1 tsp vanilla extract
- Large pinch of salt
- 1 tsp Baking soda
- 250g chocolate chips

PREPARATION: 3HRS 10MINS

COOKING: 2.5/3HRS

READY IN: 20MIN

Directions

First things first. Grease your slow cooker bowl and place two strips of parchment paper in an 'X' formation. This will help you to lift it out of the slow cooker once it is ready.

Add your butter & sugars into a bowl and mix together either by hand or with a mixer {for around 2 minutes} until light and fluffy. Slowly beat in your egg and add your vanilla extract.

Next, you'll want to add your flour, baking soda and salt and mix until they are all fully combined. Fold in your chocolate chips and at this point, you'll see you have a gorgeous cookie dough consistency.

Add your cookie dough into your slow cooker and smooth the top over with a spatula. Cover and cook on a high heat {which is what I did for this recipe} for 2 1/2 to 3hrs.