

Chocolate Sheet Cake

FROM THE KITCHEN OF ASHLEY FONDREN
Owner of Comfort Confections, Little Rock, Arkansas

Ingredients

FOR THE CAKE

- 2 cups all-purpose flour
- 2 cups sugar
- 1/4 teaspoon salt
- 1/2 cup buttermilk (If you don't have buttermilk, fill 2% milk to just below the 1/2 cup line and pour in a few splashes of vinegar. Automatic buttermilk!)
- 1 teaspoon baking soda
- 1 teaspoon vanilla extract
- 1/4 cup applesauce
- 2 sticks butter
- 4 tablespoons cocoa powder

FOR THE ICING

- 1 3/4 sticks butter
- 4 heaping tablespoons cocoa powder
- 6 tablespoons milk
- 1 teaspoon vanilla extract
- 4 cups powdered sugar

Directions

1. Preheat the oven to 350° F.
2. In a large bowl, combine the flour, sugar and salt. Stir together and set aside.
3. In another bowl, mix the buttermilk, baking soda, vanilla, and applesauce. Mix and set aside.
4. In a medium saucepan, melt the butter and then add the cocoa. Whisk together to combine. While the butter is melting, bring 1 cup water to a boil. When the butter is melted and your cocoa has been added, pour the boiling water in the pan. Allow to bubble for 30 seconds then turn off the heat. Pour the chocolate mixture into the flour mixture. Stir together for a moment to cool the chocolate.
5. Pour in the applesauce / milk mixture. Stir together until smooth, then pour into an ungreased or rimmed baking sheet and bake for 20 minutes.

While the cake is cooling, make the icing:

1. Melt the butter in a saucepan over medium-low heat.
2. Add the cocoa powder and stir until smooth.
3. Add the milk, vanilla and powdered sugar.
4. Whisk together getting out all of the lumps.

Brookie Cookies

FROM THE KITCHEN OF ASHLEY FONDREN, OWNER OF COMFORT CONFECTIONS

Ingredients

FOR THE BROWNIE COOKIE DOUGH

- 1 1/3 cups granulated white sugar
- 10 tablespoons unsalted butter
- 1 cup unsweetened cocoa powder
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon kosher salt

FOR THE CHOCOLATE CHIP COOKIE DOUGH

- 3/4 cup unsalted butter, softened
- 3/4 cup packed light brown sugar
- 1/4 cup granulated white sugar
- 1 large egg
- 1 large egg yolk
- 1 1/2 teaspoons vanilla extract
- 2 1/4 cups all-purpose flour
- 1/4 cup cornstarch
- 1 teaspoon baking soda
- 3/4 teaspoon kosher salt
- 12 ounces semi-sweet chocolate chips

Directions

FOR THE BROWNIE COOKIE DOUGH:

1. Place the sugar, butter, and cocoa in a medium sauce pan over medium-low heat. Stir the mixture together until smooth. Turn off and remove from heat.
2. In a separate bowl, whisk eggs together. Slowly add the cocoa mixture to the whisked eggs until incorporated.
3. Stir in the vanilla extract.
4. Add the flour, baking powder, and salt, stirring together until smooth.

FOR THE CHOCOLATE CHIP COOKIE DOUGH:

1. In stand mixer combine butter, brown sugar, and granulated sugar until pale and fluffy.
2. Add the egg and mix until completely incorporated.
3. Scrape bottom and sides of bowl, then add egg yolk and vanilla, mixing until blended.
4. Scrape bottom and sides of the bowl, then add flour, cornstarch, baking soda, and salt.
5. Mix until all the dry ingredients are incorporated, then stir in the chocolate chips.

FOR THE BROOKIE COOKIES:

1. Preheat the oven to 375° F and line baking sheets with parchment paper.
2. Scoop about 1 1/2 tablespoons of the chocolate chip cookie dough onto baking sheet.
3. Scoop about 1 1/2 tablespoons of brownie cookie dough and place on top of cookie dough.
4. With your fingers slightly wet, slightly press down the dough.
5. Bake for 10–12 minutes or until cookies begin to turn golden brown around the edges.