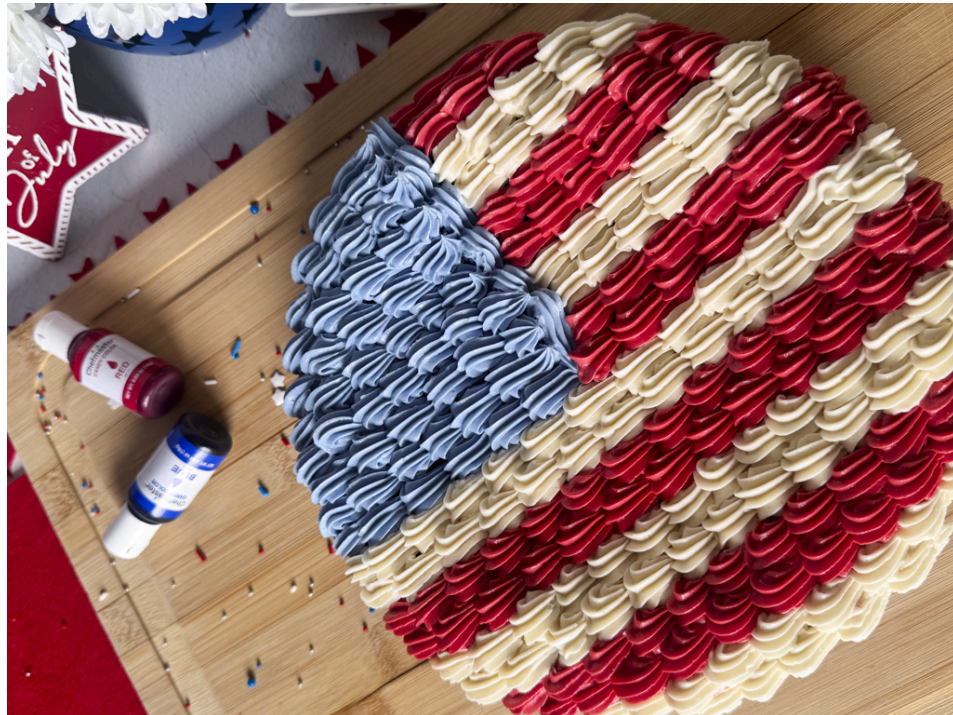




Patriotic Chocolate Chip Cookie Cake with Red, White & Blue Buttercream



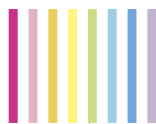
An easy Fourth of July dessert decorated with Chefmaster® Candy Colors.

Nothing says summer celebration quite like a homemade cookie cake. Soft, chewy, and loaded with chocolate chips, this patriotic cookie cake is finished with vibrant red, white, and blue buttercream for a festive dessert that's guaranteed to be the centerpiece of your holiday table.

Whether you're celebrating the Fourth of July, Memorial Day, a summer birthday, or hosting a backyard BBQ, this easy decorating design creates a beautiful patriotic presentation that's just as fun to make as it is to serve.

Why You'll Love This Cookie Cake

- Soft and chewy chocolate chip cookie cake
- Easy patriotic buttercream design
- Great for beginner decorators



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- Perfect for Fourth of July celebrations and summer gatherings
- Decorated with vibrant Chefmaster® Candy Colors

Why Use Chefmaster® Candy Colors?

Chefmaster® Candy Colors create rich, vibrant shades that are perfect for buttercream decorating. Their concentrated formula makes it easy to achieve bold patriotic colors while maintaining a smooth piping consistency.

For this design, we used:

- Chefmaster® Red Candy Color
- Chefmaster® Blue Candy Color

Leave one portion of buttercream white to complete the classic red, white, and blue color palette.

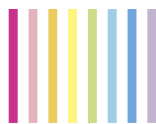
Chocolate Chip Cookie Cake

Ingredients

- 1 cup unsalted butter, softened
- $\frac{3}{4}$ cup granulated sugar
- $\frac{3}{4}$ cup light brown sugar
- 2 large eggs
- 2 tsp vanilla extract
- $2\frac{3}{4}$ cups all-purpose flour
- 1 tsp cornstarch
- 1 tsp baking soda
- $\frac{1}{2}$ tsp salt
- 2 cups semi-sweet chocolate chips

Instructions

1. Preheat your oven to 350°F.
2. Grease and line a 10-inch round cake pan or springform pan.
3. Cream the butter, granulated sugar, and brown sugar until light and fluffy.
4. Mix in the eggs and vanilla extract.



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5. In a separate bowl, whisk together the flour, cornstarch, baking soda, and salt.
6. Gradually add the dry ingredients to the wet ingredients until combined.
7. Fold in the chocolate chips.
8. Press the dough evenly into the prepared pan.
9. Bake for 35 to 40 minutes, or until the edges are golden and the center is just set.
10. Allow the cookie cake to cool completely before decorating.

Vanilla Buttercream

Ingredients

- 1 cup unsalted butter
- 4 cups powdered sugar
- 2 to 3 tbsp heavy cream
- 2 tsp vanilla extract
- Pinch of salt

Instructions

1. Beat the butter until smooth.
2. Gradually add the powdered sugar.
3. Add the vanilla extract, heavy cream, and salt.
4. Beat for 3 to 4 minutes until light, fluffy, and smooth.

Coloring the Buttercream

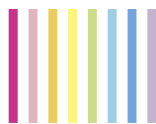
Divide the buttercream into three bowls.

Red Buttercream

Color one bowl using Chefmaster® Red Candy Color.

Pro Tip: Start with a small amount of color and allow the buttercream to rest for 20 to 30 minutes. The color will naturally deepen over time.

Blue Buttercream



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Color another bowl using Chefmaster® Blue Candy Color.

Pro Tip: Add color gradually to maintain a smooth consistency and avoid overmixing.

Leave the remaining buttercream white.

Decorating Your Patriotic Cookie Cake

1. Make sure the cookie cake has cooled completely before decorating.
2. Fill three piping bags with your red, white, and blue buttercream.
3. Fit each piping bag with a Size 21 star tip (or similar).
4. Pipe blue shells in the upper left corner of the cookie cake to create the "flag" section.
5. Alternate red and white shells across the remaining surface to create patriotic stripes.
6. Finish by adding white star sprinkles over the blue section for extra contrast and festive detail.
7. If transporting, chill the decorated cookie cake for 10 to 15 minutes before serving.

Troubleshooting Tips

My Cookie Cake Spread Too Much

Cause: Butter was too warm.

Solution: Chill the dough for 20 to 30 minutes before baking.

My Cookie Cake Is Dry

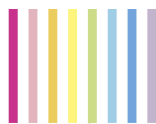
Cause: Overbaking.

Solution: Remove the cookie cake when the center still appears slightly soft. It will continue baking as it cools.

My Buttercream Isn't Bright Enough

Cause: Not enough color or not enough resting time.

Solution: Add small amounts of Chefmaster® Candy Color and allow the buttercream to develop for 20 to 30 minutes before decorating.



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My Buttercream Is Too Soft

Cause: Warm kitchen or warm butter.

Solution: Refrigerate the buttercream for 10 to 15 minutes, then briefly whip again before piping.

I Have Air Bubbles in My Buttercream

Cause: Mixing at high speed.

Solution: Finish mixing on low speed for the final 1 to 2 minutes to create a smoother buttercream.

Storage

Store the decorated cookie cake covered in the refrigerator for up to five days.

For the best flavor and texture, allow it to come to room temperature before serving.

Perfect for Patriotic Celebrations

This patriotic chocolate chip cookie cake is a simple way to bring bold color and homemade charm to your summer celebrations. The combination of a soft, chewy cookie base and vibrant buttercream decorations makes it a fun dessert for bakers of all skill levels.

Whether you're celebrating the Fourth of July, Memorial Day, a neighborhood cookout, or simply looking for a festive summer dessert, Chefmaster® Candy Colors make it easy to create beautiful red, white, and blue designs that everyone will love.