

Passover Chocolate Chip Cookie Cake + A GIVEAWAY

Passover Chocolate Chip Cookie Cake



Ummmmm, is this not the most amazing cake you've ever seen?
And it's KOSHER FOR PASSOVER! That part, I cannot get over.

Melinda at Kitchen Tested made this for my birthday (which, yet again, falls on Passover) and I'm just so touched and overwhelmed by it's creativity and beauty. I mean, look at the thing. This sure beats all those dang potato starch cakes from Passover birthdays of yore. See below for Melinda's post, the recipe to this glorious post PLUS, an opportunity to win something fancy!



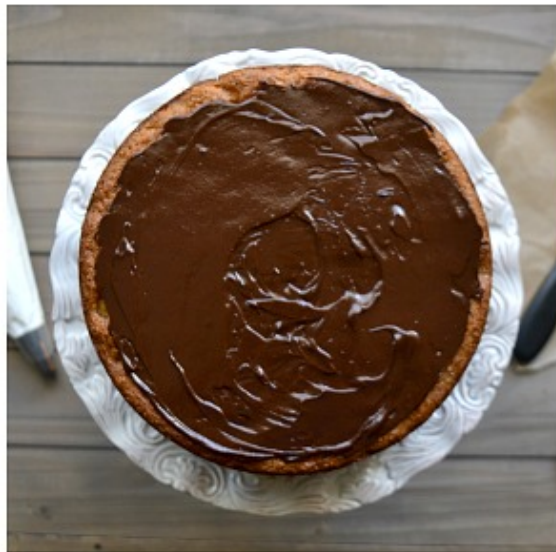
Happy early birthday, Whitney! I know your birthday isn't for another week but how could I resist giving you this beautiful cake, right?!?! Okay, so it's story time...

My birthday is in May and normally Passover is over already but one year when I was a kid, my birthday actually fell out right in the middle of this chometz-free holiday! My cousin and I celebrated our birthdays together rolling down amazing grassy hills at our Passover program, playing with snails and hanging out with our families. When it was time for dessert, we each got our own cake to blow out the candles then everyone wanted a slice. What came next was a tasteless Passover cake with an overly sweet frosting...NOT good! Not good at all. To this day, I still think about that cake and how it made me feel like I never wanted to have a Passover birthday again. But that has all changed! Forget about the potato starch, matzoh cake meal and imitation vanilla! It's time for cakes that you could eat all year long that just happen to be Passover friendly and delicious.

So now let's get to your special birthday cake. These layers of chocolate chip cookie cake, whipped cream and chocolate ganache are EVERYTHING!



QUICK TIP *How to line a round pan with parchment paper: Place the round pan on top of a sheet of parchment paper. Using a knife with a sharp tip, trace the pan on to the parchment paper then set the pan aside. The traced circle should easily pull away from the rest of the parchment. Spray the pan with cooking spray, place the parchment circle inside of the pan then spray the pan again with more cooking spray. Set aside until ready to bake.



(Whitney, again) Also, because I am so grateful to you for reading this blog, I thought I'd do a birthday giveaway in honor of you! I found the perfect present for you too! A matzah cell phone case from Amanda at Sealed with a Case.

Cases are available for the iPhone 4/4S, 5/5S, 6/6 plus as well as the Samsung Galaxy models – and they are available with black, white or clear sides. You can enter by clicking the following link --> (a Rafflecopter giveaway)



Sealed With a Case



The chocolate chip cookie layer is made with almond flour and it is light and fluffy, just like a piece of cake. You can even make regular sized chocolate chip cookies with this recipe so double the recipe and you can have cake AND cookies. Did I mention that this recipe is completely dairy free and grain free? Let's just call this cake "healthy" and eat more than one slice!

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INGREDIENTS:

Chocolate Chip Cookie Batter

3 cups almond flour

1 tsp baking soda

$\frac{1}{2}$ tsp salt

2 eggs

$\frac{2}{3}$ cup honey

$\frac{1}{2}$ cup coconut oil, melted (or vegetable oil)

1 tsp vanilla extract

1 $\frac{1}{2}$ cups chocolate chips

Chocolate Ganache:

1 cup chocolate chips

$\frac{1}{4}$ cup whipping cream

Whipped Cream:

1 cup whipping cream (suggested brand: Rich Whip)

1 Tbsp sugar

1 Tbsp vanilla extract

DIRECTIONS:

Bake the Cookies

Preheat the oven to 350 degrees F. and line three 8 or 9 inch round pans with parchment paper *quick tip below on a quick way to line a round pan with parchment.

In a mixing bowl, blend the almond flour, baking soda and salt. In a separate bowl, whisk together the eggs, honey, coconut oil and vanilla extract. Pour the liquid into the dry and stir until just combined. Add the chocolate chips and stir again. Chill the batter in the fridge for 15 minutes.

When the cookie batter has chilled, separate the batter into the 3 prepared round pans and spread out with a spatula. To make sure each pan has the same amount of batter, use a measuring cup to place the batter in the pans.

Bake for 30-35 minutes, until the tops of the cookies have turned golden brown and the center of the cookies have set. Leave the cookies inside the pan on the counter to cool completely. When the cookies are cool, run a sharp knife around the edges then flip on to a cooling rack. Peel off the parchment paper and discard it.

Prepare the Ganache and Whipped Cream

In the bowl of a stand mixer, combine the whipping cream, sugar and vanilla extract. Whip on high until stiff peaks form.

While the whipped cream is whipping, prepare the chocolate ganache by combining the chocolate chips and more whipping

cream in a microwave safe bowl. Microwave for 30 seconds then stir. Microwave for another 30 seconds then stir again until the chocolate has melted.

Stack the Cake

Place the first cookie on a cake platter or plate and top with a third of the chocolate ganache. Allow to set for just a few minutes then add a large dollop of the whipping cream and spread on the cake. Top with a second cookie then repeat the layering process two more times, ending with chocolate ganache and whipped cream on top of the cake. Top the cake with chocolate shavings and birthday candles!