

CULINARY DISCOVERY PAVILION

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MONSTER COOKIE CAKE

Rae Guillermo, The Dessert Mixologist, United States

INGREDIENTS

- 1 ¼ cup sparkling water
- ¼ cup peanut butter
- 1 package The Dessert Mixologist vanilla mix
- ½ cup hot fudge sauce
- ½ cup plain M&M'S

INSTRUCTIONS

In a medium bowl, combine the sparkling water and peanut butter. Add one package of The Dessert Mixologist vanilla mix.

Whisk until smooth using a wire whisk. Pour the batter into a greased, microwave-safe pan (an 8- or 9-inch round or square pan works well).

Place the pan in the center of the microwave and cook on 5–7 to seven minutes. Note: Timing is based on a 1,200-watt microwave.

Carefully remove the cake from the microwave and let it cool slightly.

Drizzle hot fudge sauce over the top and sprinkle evenly with M&M'S.

Slice into eight portions and serve.



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