



## Candy Cookie Cake

Celebrate a special occasion with a homemade cookie cake with your favorite candy on the EGG!

### Ingredients

2-3 types of candy  
1 candy for topping  
24-36 ounces cookie dough (home made or store bought)  
Icing  
Aluminum foil

### Instructions

Set EGG for indirect cooking at 350°F/177°C with a Baking Stone.

Cover Perforated Cooking Grid with aluminum foil and grease lightly.

If candy isn't already bite-sized, chop it into bite size pieces. Mix a little more than half the candy with the cookie dough in a big bowl.

Spread on Perforated Cooking Grid. Sprinkle the top with remaining candy.

Out of aluminum foil, make four spheres the size of grapes. Place these on the Baking Stone, then place the Perforated Cooking Grid on top of the foil.

Bake for approximately 25 minutes, or until cookie is golden brown.

Remove from EGG and let cool. Once cool, finish with your favorite icing and candy topping of choice. Of course, we used green icing!

Makes 1 cookie cake