

COLE'S MOVEABLE FEAST

GIANT CHOCOLATE CHIP COOKIE PIE

- 2 sticks (1 cup) butter or dairy-free margarine softened
- $\frac{3}{4}$ cup granulated sugar
- $\frac{3}{4}$ cup loosely packed dark brown sugar
- 1 teaspoon vanilla extract
- 2 eggs (*or* 6 Tablespoons unsweetened applesauce or canned pumpkin mixed with 2 teaspoons golden flaxseed meal, 2 teaspoons Namaste or Ener-G egg replacer and 1 teaspoon apple cider vinegar)
- 2 $\frac{1}{4}$ cups all-purpose flour
- 1 teaspoon salt (*omit salt if you used Earth Balance soy free buttery sticks*)
- 1 teaspoon baking soda
- 10-oz bag of dark chocolate chunks (I use Enjoy Life)

Preheat oven to 375 degrees. Set a 12-inch cake pan on parchment paper, trace around the base, cut out the parchment circle. Grease the cake pan, line the bottom with the parchment paper circle, and grease again. Set aside. Use a stand mixer to beat butter, granulated sugar, brown sugar, and vanilla until light and fluffy. Add eggs, one at a time (or slowly pour in egg substitute mixture), beating well. Gradually add flour, salt (if using), and baking soda, beating until just blended. Slowly stir in chocolate chunks. Spread batter evenly into the

prepared cake pan, gently spreading the batter out to the edges of the pan with a rubber/silicone spatula. Bake for 20 to 25 minutes until the top is golden brown and a toothpick inserted into the center comes out clean. Allow to cool on a wire rack for 10 minutes. Run a butter knife around the edge of the pan to loosen the sides. Place a large plate or cookie sheet over the cake pan, and invert the cookie onto the plate/sheet, then invert again onto a serving platter or wire rack. Allow to cool at least 10 more minutes before using a pizza cutter to cut into triangles (serves up to 16). Serve with vanilla ice cream.