

# Recipes

DelightMeMonthly

# Cake

# Flavors

- 3 Cookies in Cream
- Blackberry Naked Cake
- 5 (with Lavender)
- 7 Petit Fours (“Little Oven”)
- 9 Lemon Decadence

# Cookies in Cream

DelightMeMonthly, modified recipe from Life, Love and Sugar

prep time	cook time	serves
2 hours	30 minutes	12

## Ingredients you need

### Chocolate Sponge

2 cups (260g) flour  
2 cups (414g) sugar  
3/4 cup (85g) unsweetened cocoa powder  
2 tsp baking soda  
1 tsp salt  
2 large eggs  
1 cup (240ml) buttermilk  
1 cup (240ml) vegetable oil  
1 1/2 tsp vanilla extract or flavoring  
1 cup (240ml) hot! water

### Oreo Frosting

2 sticks (225g) butter  
1 cup (190g) shortening  
7 cups (800g) powdered sugar  
1 package (405g) Oreo crumbs (~30 regular Oreos or similar)  
1 package Oreo Thins-any flavor or brand  
1 tsp vanilla extract or flavoring  
6-7 Tbsp. (90ml-105ml) water

### Chocolate Ganache

6 oz (1 cup | 169g) semi-sweet chocolate chips  
1/2 cup heavy whipping cream

# Instructions

- 1 **Make the Sponge:** Prepare three 8 inch cake pans with parchment paper circles in the bottom, and grease the sides.
- 2 Combine all dry ingredients in the KitchenAid mixing bowl and stir together with a fork. Then Add one egg and the buttermilk, turn the mixer on and add the other two eggs and the oil.
- 3 Preheat oven to 300F. Heat water in a microwave safe bowl for 2 minutes (or bring to a boil on the stove), add the vanilla. Then mix water into the KitchenAid bowl until combined.
- 4 Divide the batter between the three cake pans, trying to get them even but they don't have to be exact so no need to weigh them. Bake for 5 minutes, then rotate all the cakes and bake for another 25 minutes or until a fork or cake tester comes out clean. *Great time to do dishes.*
- 5 While that cooks, smash all the regular cookies in a gallon sized bag (can add one row at a time) with the air removed. Use a rolling pin, small (1-2 cup size) but sturdy glass Pyrex bowl, or tenderizer (hammer) to smash the cookies. Be careful not to cut open the bag too much, use a towel or second bag to help.
- 6 When the cakes are done, remove from oven and allow to cool for 10-15 minutes before separating from the cake pans using a small offset spatula to break the edges, if necessary. If there is cracking or breaking, allow to cool for another 5 minutes then try again. Place on racks or cool plates.
- 7 **Make the frosting:** In the KitchenAid mixer beat together butter and shortening until smooth. Measure out 4 cups of powdered sugar and slowly, continuously pour while the mixer combines. Add in the smashed cookie crumbs.
- 8 Slowly beat in remaining powdered sugar, and add water / milk if necessary to help create a smooth consistency.
- 9 Using a cake cutter or a serrated knife, remove the domes from the cakes if especially round. Divide the frosting, setting 1/3 of it to the side. If opting for a naked cake, skip the division.
- 10 Place one layer of cake on a cake plate or large storage device. Using half of the frosting (from the 2/3 that was not set aside) cover the first layer of cake, creating a smooth surface. Add the second layer and repeat. Then add the final layer of cake. Use the 1/3 frosting set aside to cover the top and sides of the cake.
- 11 **Make the Ganache:** Heat cream in the microwave or skillet until just beginning to boil, but do not allow to boil. This is about 45-60 seconds in the microwave. Immediately pour over the chocolate chips, let sit for 10 seconds, then stir until the chips are completely dissolved. Allow to cool to 92F.
- 12 Drizzle the ganache over the cake either in the center or around the edges, depending on your desired design. Allow to drip off the sides, do not spread. Decorate the top with Oreo thins in any pattern you like, gently pressing the cookies into the cake for stability.