



# 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

2 hours

cook time

30 minutes

serves

12-24

## 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 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.

# Blackberry Naked

DelightMeMonthly, modified from HalfBakedHarvest recipe

prep time

2 hours

cook time

1 hour

serves

12-24

Ingredients you need

## VANILLA CAKE

1 cup (185g) canola oil  
1/2 cup (150g) plain Greek yogurt  
3 large eggs  
1 ¾ cups (385g) granulated sugar  
1 tablespoon vanilla extract  
1 1/2 cups buttermilk  
4 cups (570g) all purpose flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 teaspoon kosher salt

## BLACKBERRY LAVENDER JAM

3 cups fresh or frozen blackberries, pitted  
1/3 cup honey  
1 tablespoon lemon juice  
1-2 teaspoons dried lavender

## WHITE CHOCOLATE FROSTING

2 sticks butter, at room temperature  
1 1/2 cups powdered sugar  
8 ounces white chocolate, melted / cooled

# Instructions

- 1 Grease 2 (9-inch) round cake pans. Line with parchment paper, then oil and flour. Dump excess flour.
- 2 In the bowl of a stand mixer beat together 2 of the eggs then the third egg, canola oil, yogurt, sugar, vanilla, and buttermilk. Add the flour, baking soda, baking powder, and salt and mix until just combined.
- 3 Preheat oven to 350F. Pour the batter evenly between the cake pans (about 875g in each) and bake 28-35 minutes, until the tops are just set and no longer wiggly in the center. Remove and let cool 10 minutes, then run a knife around the edges of the pan and turn the cakes out onto a cooling rack. Cover and let the cakes cool completely before assembling.  
*[Clean mixing bowl]*
- 4 **[To make the jam]** Add the blackberries, honey, lemon juice, and lavender to a medium size pot set over high heat. Bring the mixture to a boil, once boiling use a potato masher, fork, or whisk to break down and mash the berries. Continue to cook for 5-8 minutes or until the jam has reduced and thickened by 1/3. Remove from the heat and let cool. Should thicken as it cools.
- 5 **[To make the buttercream]** Add the butter and sift the powdered sugar in to the bowl of a stand mixer. Beat the butter and powdered sugar together until the butter is light and fluffy. Add the melted white chocolate and beat until combined.
- 6 **[To assemble]** Using a cake cutter, carefully saw a thin layer of the top of the cakes off in order to get a flatter surface. If your cake did not puff up a lot, you can skip this step. Then cut each cake in half horizontally. Dollop icing on the cake platter center and place one cake layer on top (*Note: if you are not traveling with your cake, skip this step as the centers will stick and crumble if you are not careful*).  
Spread 1/4 of the buttercream over the cake and layer with about 1/4 cup of jam. Repeat with the remaining 3 cake layers. Be careful not to over fill your layers or the cake will be hard to slice. Lightly frost the outside of the cake. Chill 30 minutes.
- 7 Stays delicious in the fridge for about a week.

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prep time

cook time

serves

Ingredients you need

# Instructions

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DelightMeMonthly

prep time

cook time

serves

Ingredients you need

# Instructions

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