



Cookies and Cream Cake

about 8 - 10 slices



Easy

● up to 60 Min.



1 For the Sponge:

First up; preheat your oven to 180°C/160°C fan oven/gas mark 4. Grease and line 2x8 inch cake tins.

2 In a large bowl whisk together the melted butter and oil until blended. Add the water then whisk again until well blended.

3 In a jug beat together the eggs, Vanilla Extract and soured cream. Add to the butter mix and whisk again.

4 In a separate bowl mix together the flour, Cocoa Powder, caster sugar, light brown sugar, Bicarbonate of Soda and Baking Powder. Then add to the wet ingredients and whisk until well mixed. Finally pour in your oreos and fold through your mixture.

5 Divide your mixture equally between your prepared cake tins and bake in the oven for 30-35 minutes until cooked. To test if the cake is cooked insert a skewer and if it comes out clean then the cakes are ready. Leave your cakes to cool in their tins for 30 minutes then remove from the tins and cool completely on a wire rack.

Ingredients:

For the Sponge:

150 g Unsalted butter (melted)
75 ml Vegetable Oil
225 ml Water
2 Large Eggs (beaten)
15 ml Dr. Oetker Madagascan Vanilla Extract (1 tbsp)
110 g Soured Cream
350 g Plain Flour
200 g Caster Sugar
75 g Light Brown Sugar
2.5 g Dr. Oetker Bicarbonate of Soda (1/2 tsp)
5 g Dr. Oetker Baking Powder (1 tsp)
154 g Oreo Biscuits (lightly crushed)

For the Buttercream:

150 g Unsalted butter (softened)
150 g Icing Sugar
300 g Full Fat Cream Cheese
15 ml Dr. Oetker Madagascan Vanilla Extract (1 tbsp)
154 g Oreo Biscuits (crushed very finely)

To Decorate:

about 5 - 7 Oreo Biscuits



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6 For the Buttercream:

Whilst your cake is cooling make your buttercream; pop the butter and icing sugar into a large bowl and beat together using an electric hand whisk or freestanding mixer with the beater attachment, until smooth and combined – make sure there are no lumps of butter.

7 Pop in the Vanilla Extract and cream cheese and beat together until you have a lovely light and fluffy buttercream. Finally stir through the crushed Oreo biscuits until evenly mixed through.

8 To Decorate:

Pop one sponge layer onto your serving plate or board. Spread a layer of buttercream on top and sandwich together with other sponge layer.

9 Spread the remaining buttercream on top of the cake.

10 Lightly chop up the remaining oreos and pop on top of your cake.

11 Ta-dah your cookies and cream cake is ready to enjoy!

Tip from the Test Kitchen

- Your cake should keep for up to 5 day stored in an airtight container at room temperature.
- Make sure your oreos are finely crushed for the buttercream so you can easily smooth out your buttercream.
- For a more intense biscuit flavour, use more oreos in the buttercream.

