

Cookies and Cream Cake

Ingredients:

Cake-

2 cups sugar
1 3/4 cups all-purpose flour
3/4 cup cocoa powder
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
2 eggs
1 cup milk
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water

Filling-

8 ounces cream cheese, ART
1/2 cup sugar
1 cup heavy whipping cream
12 oreo cookies; coarsely chopped

Ganache-

4 ounces semi-sweet chocolate
4 tablespoons unsalted butter, cubed

Directions:

Cake

Preheat oven to 350°F. Grease and flour two 9-inch round baking pans. Stir together the sugar, flour, cocoa, baking powder and baking soda in a large bowl. Add eggs, milk, oil and vanilla; beat on medium speed for 2 minutes. Stir in boiling water. Divide the batter evenly between the two pans.

Bake for 30-35 minutes or until a toothpick inserted in the center comes out clean. Cool 10 minutes; remove from pans to wire racks. Cool completely.

Fillings-

With a stand or hand mixer fitted with a whisk attachment, whisk the heavy whipping cream on low until it starts to become frothy and thick. Gradually increase the speed and whisk until stiff peaks form. Set aside.

In a large bowl beat together the cream cheese and sugar until well-blended and smooth. Using a rubber spatula, gently fold in 1/4 of the whipped cream to lighten the cream cheese mixture. Fold in the remaining whipped cream, and then the chopped Oreos.

Ganache-

microwave the chocolate and butter in a small microwavable bowl in 30-second intervals, stirring after each interval, until the butter is melted. Cool for 5 minutes. Spread the ganach over the top of the cake and let stand until firm. Keep refrigerated.