



COOKIES N CREME CAKE ROLL

Chocolate cake layered with Cookies N Crème Bettercreme decorated with chocolate ganache, chocolate curls and an oreo.

Yield: Three 5" Roll Cakes

INGREDIENTS

- 1 Each **RICH'S** ALLEN® 1/2 SHEET UNICED SINGLE LAYER CAKE CHOCOLATE NAT & ART FLV (#06711)
- 8.75 oz **RICH'S** Bettercreme® Cookies 'n Creme Icing Made With OREO® Cookies, 9-Lb Pail (#00331)
- 2 oz **RICH'S** ALLEN® GANACHE DARK CHOCOLATE NATURALLY & ARTIFICIALLY FLAVORED (#11587)
- 3 Each Oreo Cookie
- .75 oz chocolate curls

DIRECTIONS

- 1) Remove plastic wrapping from a ½ sheet chocolate cake that has thawed at room temperature for at least 2-3 hrs. Breakdown sides of box by cutting corners with a knife.
- 2) Wearing a cutting glove and using a long serrated knife trim top crust from cake, place a pan liner on top of cake and flip over onto table and remove box.
- 3) Split cake horizontally, insert a ½ sheet board into split area of cake and remove top layer.
- 4) Using a speed icer and cookies n crème Bettercreme, pipe filling across the top of the cake leaving one row the width of the speed icer tip uncovered at the bottom edge.
- 5) Using a clean moist towel, dampen the table space next to your work surface and slide the cake, with liner, over to the dampened work area.
- 6) Beginning with the side of the cake away from you, pull pan liner rolling cake towards you leaving the pan liner on the outside of the rolled cake. Repeat steps 4 thru 6 for the other ½ split layer and place on a pan in freezer to freeze for a minimum of 3 up to 24 hrs.
- 7) Remove frozen rolled cakes from freezer and remove pan liner. Using a clean sharp serrated knife, trim ends and cut roll into 3 equal rolls that measure @5 inches in length and place on an 8" cake board.
- 8) Place cake on a turntable and using a #22 star tip and cookies n crème Bettercreme, pipe icing across the log from left to right and right to left until roll is completely covered except for the ends.
- 9) Drizzle heated chocolate ganache icing across the top of the



Pat chocolate curls at bottom edge of cake roll.

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Using a #22 star tip and cookies n crème Bettercreme, pipe 2 rosettes on top of cake roll.

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Place a full Oreo cookie on each rosette to garnish.