



8" COOKIES & CREAM CAKE

A tres leches cake perfect for chocolate lovers. This delicious 8" cake is drizzled with chocolate ganache and decorated with oreos.

Yield: 1 Cake



INGREDIENTS

7.02 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)

34.6 oz Pre-Soaked Choc FL Cake

1.92 oz Oreo Cookies

.52 oz **RICH'S** ALLEN® GANACHE DARK CHOCOLATE NATURALLY & ARTIFICIALLY FLAVORED (#11587)

.70 oz 2 Oreo Cookies

DIRECTIONS

- 1 Remove the 8" presoaked cake from the plastic mold and place on cardboard base
- 2 Use bettercreme as filling and add the Oreo cookie pieces. Place the second layer on top.
- 3 Base ice the cake with Bettercreme and Oreo pieces
- 4 Add the Bettercreme border on top of the cake
- 5 Decorate with Oreo pieces. Add Bettercreme and Chocolate Ganache lines on top.
- 6 Put two Oreo cookies at the center of the cake