

# Oreo Cake

100g	70% cocoa chocolate	Preheat oven to 320°F (160°C).
20g	black cocoa powder	Finely chop 100g of semi-sweet chocolate, add 20g black cocoa powder, 60ml of heavy cream and 15ml of corn syrup. Microwave for 40 seconds, stir well to melt and dissolve chocolate. Stir in 5ml of rum. Chill. This ingredient can be prepared on the day before.
60ml	heavy cream	
15ml	corn syrup	
5ml	rum	
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3	eggs	Combine 3 egg whites, 35g sugar, and 1g cream of tartar and whip until stiff peaks form. Then combine remaining ingredients in a separate bowl, whip until smooth and light. Pour batter over egg whites and carefully fold under.
35g	sugar	
1g	cream of tartar	
70g	cake flour	
2.5g	baking powder	
3g	salt	Prepare three 8" layer-cake pans by lining with baking paper. Divide batter evenly into pans. Bake until set, about 30min. Let layers cool down on a wire rack before continuing.
55g	vegetable oil	
90g	cold milk	
25g	black cocoa powder	
5g	vanilla extract	
◇		Melt 20g of semi-sweet chocolate in the microwave and combine with 30ml of heavy cream. Let cool to room temperature.
20g	70% cocoa chocolate	
30ml	heavy cream	Sprinkle 4g of gelatin over a small amount of water and melt in the microwave. Whip 200ml of heavy cream. When it starts firming up, take about 30ml of the cream and stir it under the melted gelatin, then transfer this mix into the rest of the whipped cream. Add 20g of sugar and 40g of crushed oreo cookies. Whip until stiff peaks form.
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200ml	heavy cream	
20g	sugar	
4g	gelatin	
40g	oreo cookies, crushed	Remove about one quarter of the stabilized whipped cream, mix with previously prepared chocolate/cream mix, and fill into piping bag
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	oreo cookies	
	white candy disks	

Fill remainder of whipping cream into a separate piping bag.

Lightly whip the previously prepared chocolate ganache until smooth, and transfer to yet another piping bag.

Assemble the layers, piping the ganache on the bottom layer, and the chocolate cream on the top layer. Cover the entire cake in Oreo cream. Decorate with oreo cookies and "eyeballs" made from sugar disks and a small dot of melted chocolate.