

Oreo Cake



150g *70% cocoa chocolate*
30g *black cocoa powder*
90ml *heavy cream*
25ml *corn syrup*
8ml *rum*
◊
4 *eggs*
55g *sugar*
1g *cream of tartar*
100g *cake flour*
4g *baking powder*
4.5g *salt*
80g *vegetable oil*
135g *cold milk*
40g *black cocoa powder*
7g *vanilla extract*
◊
30g *70% cocoa chocolate*
45ml *heavy cream*
◊
300ml *heavy cream*
30g *sugar*
5g *gelatin*
50g *oreo cookies, crushed*
◊
oreo cookies
white candy disks

Preheat oven to 320°F (160°C).

Finely chop 150g of semi-sweet chocolate, add 30g black cocoa powder, 90ml of heavy cream and 25ml of corn syrup. Microwave for 40 seconds, stir well to melt and dissolve chocolate. Stir in 8ml of rum. Chill, then spread on parchment paper to form two 6½" circular disks. Keep refrigerated.

Combine 4 egg whites, 55g 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.

Prepare three 8" layer-cake pans by lining with baking paper. Divide batter evenly into pans, about 200g each. Bake until set, about 20min. Let layers cool down on a wire rack before continuing.

Melt 30g of semi-sweet chocolate in the microwave and combine with 45ml of heavy cream. Refrigerate until ready to use.

Sprinkle 5g of gelatin over a very small amount of water and melt in the microwave for about 20s. Whip 300ml of heavy cream. When it starts firming up, take about 45ml of the cream and stir it under the melted gelatin, then transfer this mix into the rest of the whipped cream. Add 30g of sugar and 50g of crushed oreo cookies. Whip until stiff peaks form. If the additional heat from the gelatin prevents the cream from firming up, add a small amount of xantham gum.

Remove about one quarter of the stabilized whipped cream, mix with previously prepared chocolate/cream mix and whip again, then fill into piping bag

Fill remainder of whipping cream into a separate piping bag.

Layer baked chiffon cake, with previously made ganache, then pipe chocolate cream on around the edge. Repeat, then top with third layer of chiffon cake.

Cover the entire cake in Oreo cream. Decorate with oreo cookies and "eyeballs" made from sugar disks and a small dot of melted chocolate. Use extra crumbled Oreos to dust the top of the cake as desired.