



Dessert by: **Shreyas Mogre**

Dessert Recipe: **Oreo Cake**

Ingredients

For the Chocolate Cake:

2 1/2 cups plain flour
1 1/2 cups sugar
1 tsp salt
1 1/2 tsp baking powder
1 tsp baking soda
1 cup cocoa powder
1 1/2 cup oil
2 cups soy milk
1 tsp vanilla essence

For the Vanilla Cake:

1 1/2 cups flour
1 cup sugar
1 tsp salt
1 tsp baking powder
1 tsp baking soda
1/2 cup oil
1 cup soy milk
1 tsp vanilla essence
Oreo biscuits

For the Ganache:

1 1/2 cups cocoa
1/2 cup soy milk
1/4 cup oil

2 1/2 cups sugar
1/2 tsp vanilla essence

Instructions

For the Chocolate Cake:

- Mix the flour, sugar, salt, baking powder, baking soda and cocoa powder. Add oil and soy milk to the dry ingredients. Add vanilla essence to the batter. Set the chocolate cake batter aside.

For the Vanilla Cake:

- Mix the flour, sugar, salt, baking powder and baking soda. Add oil and soy milk to the dry ingredients. Add vanilla essence to the batter. Then add crushed Oreo biscuits to the batter.
- Pour these two mixtures into two identical moulds.
- Pre heat the oven to 180 degrees. Bake the cakes for 25 to 30 minutes.
- Let cool. Cut the chocolate cake into two equal parts. Place the vanilla cake between the two chocolate cakes.

For the Ganache:

- Mix all the ingredients together.

To Assemble:

- Spread the ganache between all the layers and on the top of the cake.
- Serve a piece of the cake with half an Oreo biscuit.

Recipe Source: **Original**