

Oreo cookie dough cake with Biscoff & Caramac topping

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If cookie dough for you is one of the best part of making cookies ?,then you're in the right place. This one I make over and over again, everyone loves it and it never lasts long, it also looks so pretty! I've shared on my stories a few times and have been asked for the recipe many times, so here it is, just in time to make over the weekend. Best part is, it's a no bake one, just refrigerate! I look forward to seeing your creations

INGREDIENTS

1/2 cup unsalted butter softened
1/2 cup light brown sugar
1/4 cup caster sugar
1 tsp. vanilla extract
2 cup plain flour
1 can sweetened condensed milk 397g
1 pack of oreos, crushed
200g dark chocolate
200g golden Callebaut (use caramac/white chocolate if you don't have it)
3 tablespoons biscoff smooth spread

METHOD

1. Line the base of an 8 inch round cake tin with baking paper and grease the rest with butter.
 2. Heat the flour in the microwave for 2 minutes, stir and then leave to cool.
 3. In a large mixing bowl, mix together butter and sugars until it is fluffy. (I do this in my electric stand mixer) Add the vanilla and beat until combined.
 4. Turn the mixer to low and alternate the flour and the sweetened condensed milk until combined.
 5. Add the crushed oreos and beat again slowly until combined.
 6. Press the cookie dough (with clean hands is easiest) into the bottom of the cake tin. Leave in the fridge whilst you make the topping.
 7. Melt the two types of chocolate in separate bowls in the microwave on 30 second intervals.
 8. Once melted stir the biscoff spread into the dark chocolate until fully combined.
 9. Remove the cookie dough from the fridge and pour on the dark chocolate over the top, make sure it is completely covered.
 10. Using a tablespoon put dollops of the golden/caramac/white chocolate in various places on top of the dark chocolate biscoff mix. Then using a knife very carefully swirl the chocolate around, you only want to swirl the chocolate not the cookie dough.
 11. Refrigerate for at least 3 hours or overnight until firm
- Enjoy!



ENJOY! If you opt for Oreo cookie dough cake with Biscoff & Caramac topping, please do share a picture!