No Bake White Chocolate Oreo Fridge Cake

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INGREDIENTS

- 170g unsalted butter
- 400g white chocolate
- 397g condensed milk (1 can)
- 2 pack of Oreo biscuits, crushed
- 100g dark chocolate (or milk)
- 1 tsp vegetable oil
- 4 Oreo Biscuits, crushed

METHOD

1. Line a loaf tin with baking paper. I use these from Amazon Loaf Tin Liners
2. Break the biscuits up into a bowl, just do this with your hands as you want the pieces to be quite chunky!
3. Put the chocolate and butter in a bowl and microwave for 30 second bursts until melted and smooth. Stir really well between each one, it will take roughly 1 min 30 in total.
4. Pour in the condensed milk and stir to combine
5. Add the crushed biscuits and then gently mix
6.Pour into the loaf tin, press down and level off as best as you can. Pop in the fridge for 2-3 hours until just set.
7. Once set, turn out on to a plate.
8. To decorate, melt the dark chocolate and vegetable oil in a bowl, in the microwave on 30 second bursts stirring after each one. Spoon over the top of the cake and encourage it to drip down the sides. 9. 9. Sprinkle the remaining 4 crushed Oreo

biscuits over the top, pop back in the fridge for a further 30 minutes to set.
10. Remove from fridge for serving and serve in slices. Keep it stored in the fridge.



ENJOY! If you opt for No Bake Biscoff Fridge Cake, please do share a picture!

Chocolate Orange Spooky Spider Cupcakes

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INGREDIENTS

CUPCAKE

- 200g unsalted butter
- 200g caster sugar
- 4 large eggs
- 150g self-raising flour
- 50g cocoa powder
- Zest of orange
- Juice ½ orange

ICING

- 250g unsalted butter
- 500g icing sugar
- Juice ½ orange
- Zest of orange
- 3-4 drops orange food colouring

DECORATION

- 200g dark chocolate
- 50ml double cream
- 6 Oreo cookies
- Optional: white and black readymade writing icing

METHOD

1. Line a muffin tin with 12 deep cupcake cases and preheat the oven to 180 degrees fan.
2. Beat together your unsalted butter and sugars until light and fluffy. Add in the eggs, beat until combined.
3. Add flour, cocoa powder, orange juice and zest and beat again until smooth.
4. Spoon equal amounts into each cupcake case and bake for

15-18 minutes.

5. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
6. To make the spiders web and legs, line a baking tray with greaseproof paper.
7. Make the ganache by combining the dark chocolate and cream into a microwavable bowl and heat for 30 seconds, stir well until smooth and glossy, if needed pop back in for a further 10 seconds and stir again.
8. Using a spoon drizzle on to the greaseproof paper 36 leg shapes and 6 spider webs. Chill in the fridge for 30 mins.
9. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, orange juice, zest and food colouring and beat again until soft and creamy.
10. Pipe onto the cooled cupcakes
11. Once set, peel the spider's webs off the greaseproof paper and pop on to the top of six of the cupcakes.
12. For the spiders, place an Oreo cookie on to the top of the buttercream of the remaining six cupcakes, then add 3 legs on each side of the spider by pushing into the icing. Optional: Using ready-made writing icing draw on two eyes.



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Dreamy Oreo Cake

Dreamy Oreo Cake

Do you or your family love Oreo cookies as much as my two boys do? If the answer is yes, this is the bake for you. A triple layer stack of Oreo goodness, it’s utterly delicious and a fabulous cake for sharing with family and friends.

INGREDIENTS

Chocolate Cake
350g unsalted butter
350g light brown sugar
300g self raising flour
50g cocoa powder
50g melted dark chocolate
6 large eggs

Oreo Butter Icing
300g icing sugar
300g unsalted butter
1 tsp vanilla essence
154g Oreos, lightly crushed (I just break up with my hands)
50ml double cream

Chocolate Cream
50g milk chocolate, melted

50g dark chocolate, melted
100g icing sugar
250ml double cream
1/2 tsp vanilla essence

To decorate – 4 Oreos cut in half

METHOD

1. Preheat your oven to 175 degrees fan and grease three 6 inch cake tins with either butter, or my personal recommendation (which never fails me), PME release a cake spray

2. Using a stand mixer or electric hand mixer, beat the butter and sugar until smooth and creamy

3. Beat in the eggs, until fully combined

4. Add the flour, cocoa powder and melted dark chocolate, then beat again until completely smooth

5. Divide the mixture between the three greased cake tins and make sure they are level.

6. Bake in the oven for 35-45 minutes or until a skewer comes out clean

7. Remove from the oven and leave to cool in the tin for 10 minutes before turning out on to a wire rack to cool completely.

8. Whilst the cake cools, make the icing. Beat the butter in a stand mixer or electric hand mixer until pale and fluffy, add the icing sugar, vanilla essence and double cream and beat again until smooth

9. Add in the crushed Oreos and beat again.

10. Next make the chocolate cream, add all the ingredients in

to a bowl and using either a stand or electric hand mixer beat until stiff peaks are formed.

11. To assemble, spread a third of your Oreo butter cream on to the bottom cake layer, spread across evenly. Add another layer on and repeat. Do the same again for the top layer.

12. Either then pipe or spread the chocolate cream over the Oreo buttercream on the very top layer only. Then arrange the Oreo cookie halves into the chocolate cream around the top of the cake.

Tip – for even layers, using a bread knife level off each cake before spreading on the Oreo buttercream.





ENJOY! If you opt for Dreamy Oreo Cake, please do share a picture!