

Morgan Hipworth's Cookie Dream Cake

Preparation time: 30 mins

Serves: 10 people

Categories:

Publication: 4 June 2021

Desserts, Entertaining



Ingredients

For the cake

- 500g all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 350g caster sugar
- Pinch of salt
- 90g brown sugar
- 240g butter, melted, cooled
- 2 eggs, whisked
- 500ml buttermilk
- 1 tablespoon vanilla extract

For the frosting

- 350g unsalted butter, softened, cut into cubes
- 140g brown sugar
- 550g icing sugar
- 1 cup (150 grams) plain flour, toasted in a pan over high heat for 2-3 minutes to remove any bacteria
- 1/4 cup (60 millilitres) milk
- 1 tablespoon vanilla essence
- 200g mini chocolate chips

For the toppings

- 4-5 pieces of your favourite cookies

For the ganache

- 185g chocolate
- 250ml cream

Method

1. In a large bowl, combine all the dry ingredients and whisk until combined. Make a well in the centre and add the remaining ingredients. Whisk until smooth and combined.
2. Divide the batter equally amongst the three 15cm **silicone** cake tins**. One at a time microwave the cakes on full power for 3 minutes. Remove from the oven and allow to sit until completely cooled.



3. In the bowl of an electric mixer fitted with the paddle attachment combine the butter and brown sugar and cream until light and fluffy. Add the icing sugar & toasted flour and mix on high speed for 2 minutes, add the milk and whip for a further minute on high speed. Add the chocolate chips and stir to combine.



4. Assemble the cake on the serving platter starting with the bottom layer, a 1/3 of the frosting then repeat

with the remaining layers. Place in the fridge whilst you make the ganache.

5. Place the cream into a microwave safe bowl and microwave for 2 minutes on high heat, add the chocolate and whisk until combined and smooth.
6. Remove the cake from the fridge and pour the ganache over the top of the cake and allow to drip down the sides, top with the crushed biscuits.



Notes

****Warning:** Do NOT put metal cake tins in the microwave!! You must use microwave safe cake tins, such as silicone ones.

