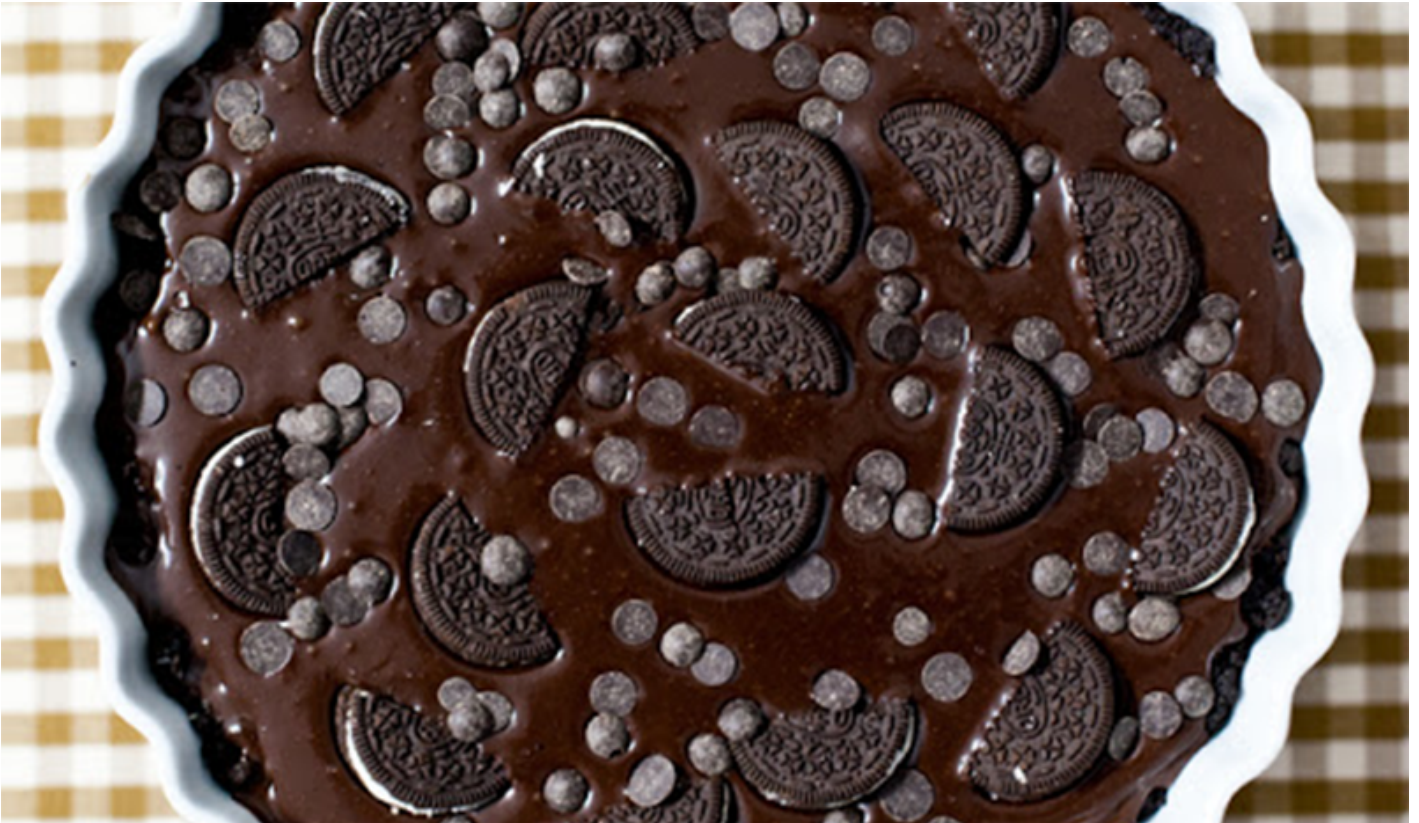




## OREO CAKE

= SERVES 6 =



### KITCHENWARE

Bowls  
Saucepan  
18cm baking pan  
Rolling pin  
Spatula  
Knife  
Spoons

### FOR CRUST

16 Oreo cookies  
40g butter

1. Preheat the oven to 180°C.
2. Crush the cookies using only the black part; discard the cream inside. Mix with the melted butter.
3. Cover the pie pan, including the sides, with the cookies in an even layer. Push down with the back of a spoon to smooth the surface.
4. Bake 15'.
5. Let it cool for a while.

### For chocolate cream

6. Heat whipping cream at low heat, not allowing it to boil.

### FOR CHOCOLATE CREAM

80ml whipping cream  
80g chocolate  
20g butter  
30g condensed milk

### FOR DECORATION

Mini Oreo Cookies and  
chocolate chips

Set aside.

7. Cut chocolate in pieces and add it to the cream with condensed milk and butter. Combine till blended.
8. Pour the cream over the cookie base and let it rest for 5 minutes.
9. Decorate the cake with mini Oreo cut in halves and chocolate chips.

*enjoy!*