

Giant Oreo



Cake Batter

280g Butter
280g Caster Sugar
4 Large Eggs
275g Self-Raising Flour
6 Tbsp Cocoa Powder
1 Tbsp Vanilla Extract

For the Oreo Filling

130g Butter, Softened
800g Icing Sugar
2 Tsp Vanilla Extract
2 Tbsp Milk

Buy your ingredients, [here!](#)

Make The Cake

Preheat the oven to 180°C / 356 F / Gas Mark 4

Mix the sugar and butter until light and creamy

Mix the eggs in, one at a time, and then add the vanilla extract

Sift in the flour and cocoa, and fold in until thoroughly mixed

Coat the inside of the mold with melted butter, and then lightly dust with flour. Or, you can use a cake-release spray

Pour the mixture into the mold

Bake on the middle shelf of the oven for 25 minutes, or until a skewer comes out clean

Allow to cool for 10 minutes, before turning the cake out onto a wire rack to cool thoroughly

Wash and thoroughly dry your mold - you'll need it again.

Cut the cake in half, horizontally so you have two even slices.

Make the Filling

Mix the sugar, butter, vanilla and milk until smooth and creamy

Line your clean Oreo mold with baking paper or cling film, and spoon in the filling.

Refrigerate for 1 hour, or freeze for 20 minutes

Put it all together

Remove the icing disc from the mold and sandwich it between your two cake halves.

Time to enjoy!



