

Foster's Body & Paint

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Chocolate Cookie Cake

Makes 12 servings

Ingredients:

- 1 package (18 ¼ oz) white cake mix
- 16 cream filled chocolate sandwich cookies, coarsely crushed
- 1 package (3 oz) cream cheese, softened
- 2 tbsp milk
- 2 cups heavy whipping cream
- ¾ cup confectioner's sugar
- Additional cream filled chocolate sandwich cookies

***TIP:** For "from scratch" flavor, add 1 tsp of vanilla extract and one whole egg to a white cake mix in place of an egg white.*



Preparations:

- 1.) Prepare cake batter according to package directions; stir in crushed cookies. Spoon into a greases and floured 10 inch fluted tube pan.
- 2.) Bake at 350 degrees for 33-38 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.
- 3.) In a small bowl, beat cream cheese and milk until smooth. Beat in cream until mixture begins to thicken. Gradually add confectioner's sugar; beat until stiff peaks form. Frost cake. Garnish with additional cookies. Refrigerate leftovers.

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