

Chocolate Sandwich Cookie Cake

Yield: 12



Where to get the cake pans:

<http://www.williams-sonoma.com/products/goldtouch-nonstick-sandwich-cookie-cake-pan/?pkey=ccake-pans>

For Cakes:

7 oz. (220g) bittersweet chocolate, broken into pieces

1 $\frac{3}{4}$ sticks (220g) butter or margarine, cut into cubes (room temp)

$\frac{1}{2}$ c. (45g) cocoa powder

1 $\frac{3}{4}$ c. (440g) granulated sugar

1 c. (155g) ap flour

4 eggs

1 t. baking powder

1 $\frac{3}{4}$ t. vanilla extract

$\frac{3}{4}$ t. salt

Preheat oven to 350o F. Prepare cake pans.

Microwave chocolate & butter in a heatproof bowl for 1 $\frac{1}{2}$ mins. until melted.

In a medium bowl, combine flour, cocoa powder & baking powder.

In a large bowl, whisk together sugar, eggs & vanilla until well combined. Add the chocolate mixture & whisk until incorporated; whisk in the flour mixture & combine well.

Divide the batter between the prepared pans. Gently tap the pans on the counter to release any air bubbles. Bake about 35 mins. until tops of cakes are shiny & a toothpick inserted into the center comes out with a few crumbs attached. Transfer pans to a wire rack and cool 15 mins before removing cakes from pans.

For Quick Butter Crème Frosting:

4 ½ c. (560g) confectioners' sugar

3 ½ T milk, plus more if needed

1 ½ sticks (185g) butter or
margarine

1 ½ t. vanilla

Pinch of salt

½ c. shortening

With an electric mixer, combine all ingredients together on low speed. Scrape sides of bowl, increase the speed to medium and beat frosting until fluffy, about 3-4 mins. If the frosting is dry, add a little more milk, 1 t at a time, until it is creamy but still holds peaks.

Ice Cream Variation:

2 ½ c. (625mL) ice cream

With an electric mixer, beat the ice cream on low speed until softened, about 2 mins. Spread ice cream evenly over the flat side of the cake and freeze until firm, about 15-20 mins. Place the top of the cake on top and freeze for at least 30 mins or up to 4 hours before slicing and serving.

[revised 5-3-12]