

BLUEBERRY - OREO - CAKE



INGREDIENTS :

Brownie cake base (26cm springform cake pan):

200 g dark chocolate
30 g cocoa
175 g butter
3 eggs
200 g brown sugar
120 g flour
1/2 package of baking powder
150 g blueberries
5 Oreo cookies (crumbled)

Topping:

100 ml whipped cream
60 g powdered sugar
100 g vanilla yogurt
500 g curd cheese

Decoration:

150-200 g blueberries
5 Oreo cookies (crumbled)



PREPARATION :

1) Brownie cake base: Melt chocolate and cacao together with butter in a pot. Meanwhile break the eggs into a large bowl and tip in the sugar. With an electric mixer on maximum speed, whisk the eggs and sugar until they look thick and creamy, like a milk shake. Afterwards pour the cooled chocolate-cacao-butter mixture over the eggy mousse, then gently fold together with a rubber spatula. Plunge the spatula in at one side, take it underneath and bring it up the opposite side and in again at the middle. Continue going under and over in a figure of eight, moving the bowl round after each folding so you can get at it from all sides, until the two mixtures are one and the colour is a mottled dark brown. The idea is to marry them without knocking out the air, so be as gentle and slow as you like. Now put the flour, baking powder and blueberries inside and stir it.

Preheat the oven (170 °C). Grease the springform cake pan, dust it with some flour and fill in the brownie dough. On top you can now put the remaining blueberries and the crumbled Oreo cookies. Put it into the oven and bake it for approximately 30-40 minutes. Let the brownie cake cool down afterwards.

2) Topping: Whisk the whipped cream until stiff and put the powdered sugar, the vanilla yogurt and the curd cheese inside, then gently fold together and stir it. Put it on top of the cooled down brownie cake.

3) Decoration: Crumble the Oreo cookies and put them together with the blueberries on top of the cream. Put the whole cake for about 1 hour in the fridge and enjoy it afterwards.