

THE WAY THE COOKIE CRUMBLES



Chocolate Oreo Blackberry Cake (cake adapted from Dessert for Breakfast; buttercream adapted from Martha Stewart)

Makes one 8-inch three-layer cake

Cake:

2 cups (8 ounces) cake flour
2 cups (14 ounces) sugar
1 cup (4 ounces) Dutch-processed cocoa powder
1 teaspoon table salt
1 teaspoon baking powder
1 teaspoon baking soda
2 eggs, room temperature
½ cup vegetable oil
1 cup milk, room temperature
1 cup hot coffee

Buttercream:

8 ounces (by weight; about 1¼ cups) blackberries, pureed and strained
3 egg whites
1 cup (7 ounces) sugar
pinch salt
18 tablespoons (2¼ sticks) unsalted butter, at room temperature

For assembly:

18 Oreos, coarsely chopped or crumbled

1. For the cake: Adjust a rack to the middle position and heat the oven to 350 degrees F. Grease and flour three 8-inch round pans.
2. In a large bowl, mix the flour, sugar, cocoa, salt, and baking powder, and baking soda. In a separate bowl, mix the eggs, oil, and milk. Pour the wet ingredients into the dry ingredients and whisk until evenly distributed. Pour in the coffee and mix until smooth.
3. Divide the batter evenly between the prepared pans. Bake for 25 to 35 minutes, until a toothpick inserted into the center of a cake comes out clean. Transfer to a wire rack and let the cakes cool for 10 minutes. Use a knife to loosen the sides of the cakes from the pans, then invert the cakes onto the wire rack and remove the pans. Cool completely before frosting.
4. For the buttercream: Combine the egg whites, sugar, and salt in a heatproof mixer bowl set over a pot of simmering water. Whisk until the sugar dissolves and the mixture registers 160 degrees on an instant-read thermometer. Remove the bowl from heat and attach it to a mixer fitted with the whisk attachment. Beat on medium-high speed until stiff peaks form and the mixture has cooled to room temperature, about 8 minutes. Reduce the speed to medium and add the butter, 2 tablespoons at a time, beating after each addition. With the mixer on low, add the strained blackberry puree, mixing just until incorporated. Use immediately, or cover and refrigerate for up to 3 days. (Bring to room temperature, and beat on low speed until smooth before using.)

5. To assemble the cake: If necessary, trim the top of each layer to make a flat, even surface. Transfer one layer to a cake plate or large platter. Spread one-third of the buttercream over the cake, then distribute one-third of the crushed cookies evenly over the buttercream. Repeat the layering of cake, buttercream, and oreos twice more. Serve immediately or loosely cover for up to 8 hours.