

Culinary Challenge 3

Fort Meade High School
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Vanilla Cookie Cake

1 package white cake mix
1 package instant vanilla pudding mix
1 cup sour cream
3 large egg whites
 $\frac{1}{2}$ cup water
 $\frac{1}{4}$ cup vegetable oil
2 teaspoons vanilla extract
 $\frac{3}{4}$ cup cold milk
8 ounces whipped topping
1 $\frac{1}{4}$ cups finely chopped vanilla sandwich cookies
6 vanilla sandwich cookies

1. Preheat oven to 350 degrees. Grease two 9-inch round cake pans. Line the pan bottom with waxed paper; grease and flour the waxed paper.
2. In a large bowl, combine cake mix, sour cream, egg whites, water, oil and vanilla. Pour cake batter into the prepared pans and spread evenly.
3. Bake cake until a toothpick inserted in the center comes out clean, about 25 minutes. Transfer the pans to wire racks; cool for 15 minutes. Turn cakes onto racks; cool completely.
4. In a large bowl, combine remaining instant pudding mix and milk. Using an electric mixer set on low speed. Beat mixture for 2 minutes.
5. Add whipped topping and finely chopped cookies to pudding mixture; fold until blended. Refrigerate filling for 30 minutes.
6. Remove waxed paper from cakes. Place 1 layer on a serving platter; top with half of filling, spreading to edges of cake.
7. Add remaining cake layer; top with remaining filling spreading to edges. Using the back of a spoon, swirl filling on top of cake; chill for at least 1 hour.
8. Just before serving, cut 1 sandwich cookie in half; cut remaining cookies into quarters. Place cookie halves in top center of cake; arrange quartered cookies around top edge.