

# Caramel deLite Fantasy Cake

## *Ingredients:*

### CAKE

- 1 box yellow cake mix
- 1 can store bought caramel frosting

### COCONUT CARAMEL FILLING

- 1 1 cup heavy cream
- 2 1 cup brown sugar
- 3 1 egg yolk, slightly beaten • 1 stick of butter
- 4 1 teaspoon vanilla
- 5 2 cups sweetened coconut flakes
- 6 1 box Caramel deLites Girl Scout Cookies

### CHOCOLATE GANACHE

- 1 cup heavy cream
- 2 tablespoons butter
- 2 tablespoons sugar
- 10 oz. chocolate chips
- 6 1/2 tablespoons milk

### BOTTOM & SIDES

- 2 boxes of Caramel deLites Girl Scout Cookies

## *Instructions:*

1. Mix and bake yellow cake according to manufacturer's instructions using three eight-inch pans.
2. To prepare the coconut caramel mix brown sugar, egg yolk, cream and vanilla. Melt butter in a sauce pan then add mixture. Cook mixture over medium heat until it boils for one minute — stirring often with a wire whisk. Remove from heat and stir in 2 cups sweetened coconut flakes. Chill mixture in refrigerator.
3. Line a 10" springform cake pan with parchment paper. Chop one box of Samoas® and press into bottom of the springform pan. Sprinkle 2 oz. of chocolate chips over chopped cookies, place in the oven until

chocolate chips melt. Using the back of a spoon, spread chocolate over cookie crumbs as evenly as possible.

4. Place first layer of cake on top of melted chocolate and crumbs. Spread half of coconut caramel filling over cake. Place second layer of cake in pan and top with remaining filling. Place third layer of cake in pan. Remove sides of pan and spread caramel icing over top and sides of cake. Chill cake while preparing chocolate ganache.

5. Prepare the chocolate ganache by melting butter and cream in the top of a double boiler until it is about the consistency of bottled creamy salad dressing — thin enough to pour, but thick enough to coat the top of the cake without running off.

6. Place cake on cooling rack with a cookie sheet (preferably with sides) underneath. Pour chocolate ganache on to the middle of the cake. Encourage it to roll over the sides of the cake with a palette knife, spatula, or the back of a spoon. Cover the cake as evenly as possible while trying to minimize the strokes used — the less strokes you use the smoother the finish will be.

7. Chop the second box of cookies and press onto the sides of the cake. Chill cake and remaining ganache in refrigerator. If desired, slide cake off parchment paper and springform pan bottom using a long spatula.

8. Finish the cake with piped rosettes of ganache and cut cookies or other fanciful decorations such as butterflies, honeybees, birds, etc. using tinted icing. Dream big!