

Strawberry Cake with Oreo Cookies



This is an ideal, refreshing cake for summer days. In just a few minutes you've got a prepared cake, and you don't even need an oven.

INGREDIENTS FOR THE BOTTOM:

300 g of Oreo cookies (ground)

80 g of melted butter or margarine for cakes

INGREDIENTS FOR FILLING :

800 – 1000 g of strawberries

200 ml of sweet cream

Squeeze of half lemon

500 g cheese for cakes

80 g of sugar

1 tea spoon of vanilla paste (or 2 packages of vanilla sugar)

10 g of gelatine

5 tea spoons of water

PREPARATION :

- 1 . dissolve gelatine in water and let it bubble ...
- 2 . grind Oreo cookies , melt the butter, mix everything well, put the mixture with Oreo cookies into a tin with diameter 26 cm, and press the cookies evenly into the tin, with your hands
...
- 3 . put the tin into the fridge ...
- 4 . wash the strawberries, dry them, cut their bottoms evenly
...
- 5 . half the medium-sized strawberries and line them along the edge of the tin vertically on the cookies ... (**SEE THE VIDEO**)
- 6 . put the tin back in the fridge till you prepare the filling ...
- 7 . put sugar, lemon squeeze, vanilla paste and cheese into a bowl and mix shortly ...
- 8 . dissolve gelatine and put 2 – 3 spoons of cheese in the gelatine ...
- 9 . mix gelatine and cheese, and put the gelatine back into the cheese mixture and mix again ...
- 10 . mix sweet cream and cream fix separately ...
- 11 . put the mixed sweet cream and cheese together ...
- 12 . put the filling on the strawberries, press the filling lightly among the strawberries, and pick the tin up from the table several times and drop it back on the table to enable the filling to enter among the strawberries completely ... (**SEE THE VIDEO**)

13 . put the cake in the fridge for ca . 6 hours or best overnight ...

14 . put the cake out of the tin and decorate it with Oreo cookies, strawberries and mint, if wanted ...



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