



# Samoas® Dream Cake

Ready in 1 1/2-2 hours  
Serves 8

## What you need

### Ingredients

#### **Cake**

1 box yellow cake mix  
1 can store bought caramel frosting

#### **Coconut Caramel Filling**

1 cup heavy cream  
1 cup brown sugar  
1 egg yolk, slightly beaten  
1 stick of butter  
1 teaspoon vanilla  
2 cups sweetened coconut flakes  
1 box Samoas®

#### **Chocolate Ganache**

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

#### **Bottom and Sides**

2 boxes of Samoas®

### Equipment

Large mixing bowl  
Three 8" round pans  
Medium sauce pan  
Whisk  
10" spring-form cake pan  
Parchment paper  
Cookie sheet (optional)



## Directions

### **1. Bake cake:**

Mix and bake cake according to manufacturer's instructions using three 8" pans.

### **2. Make caramel mix:**

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. Prepare cake pan:**

Line a 10" spring-form cake pan with parchment paper. Chop one box of Samoas and press into bottom of the spring-form pan. Sprinkle 2 ounces 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. First layer:**

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. Make chocolate ganache:**

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. Pouring ganache on cake:**

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. Decorating the cake:**

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 spring-form pan bottom using a long spatula.

### **8. Final touches:**

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!