

RED VELVET CAKE PUCKS WITH THIN OREOS

(adapted from [this recipe](#))

molds used: [BENTYCAKES SET](#)

1 red velvet cake mix

1 cup water

1/3 cup oil

2 eggs

1 tsp vanilla

Oreo thins

1/2 cup buttercream

Ghirardelli melting wafers, dark chocolate

Combine cake mix, eggs, water, oil and vanilla until fully mixed. Pour mixture in a greased 9×13 baking pan and bake at 350 F until done, with toothpick coming out clean as tested in the center of the cake (about 25 minutes).

Allow cake to cool, then crumble and mix in buttercream. Add about a tablespoon of cake mix to your small cake puck mold. Place one Oreo thin on top of the mix and then continue to fill the mold with cake mix. Use bottom of a measuring cup to gently pat the top of the cake puck centers down so they are level with the mold. Scrape off any excess mix. Place mold in the fridge for 3 hours or freezer (45 min) to chill.

Melt 17 ounces chocolate with one tablespoon of refined coconut oil for 1 minute. Continue to microwave in increments of 20 seconds until chocolate is smooth and fully melted.

Fill cavities of larger mold with chocolate a little less than half-full. Place chilled center on melted chocolate. Gently apply even pressure as you slowly press the center down until chocolate comes up from the sides and covers the top of the center. Scrape off any excess chocolate. If there is not enough chocolate to cover the center. Add chocolate and scrape away excess. Tap the mold tray on the counter to eliminate air bubbles.

Place mold in freezer for 10 minutes, they should set quickly because the cake component is very cold. Un-mold and have fun decorating your little cake pucks!