



No bake Oreo tart salted caramel

Oreo + Salted Caramel = Tasty! And you don't need an oven for this delicious No Bake recipe! Go ahead and make this super easy yummy treat for every chocolate and caramel lover!

Boodschappenlijstje



LorAnn Clear Artificial Vanilla Extract
118ml

L3020
€6.49



Patisse Silver-Top Adjustable Bread
Pan 20-35cm

P03545
€20.55

Other materials:

- 1 pack Oreo Cookies
- 40 gram butter
- 850 gram granulated sugar
- 3 dl heavy cream
- 125 gram butter
- 100 ml heavy cream
- Sea salt
- Pan
- Microwave
- Wooden spoon
- Whisk
- Mortar and Pestle or food processor

Use the whole pack of Oreo cookies and grind them into fine crumbs with a mortar and pestle or a food processor. Melt 40g butter and pour over the crumbs. Mix well. Put the mixture in the Fat Daddio's Pro-series Tart Pan Oblong 35 x 10,5cm and put it in the fridge.

Heat the cream in a pan on low fire. Make sure the cream is heated well. Remove the pan from the stove and add the FunCakes Chocolate melts milk. Stir with a wooden spoon until all the chocolate has melted. Leave on the counter until you are ready to use it.

Put the sugar with the cream and butter in a pan with a thick bottom. Heat over low fire, without stirring. Bring the mixture to a boil, when the butter has melted, and put the lid on the pan. Let it cook for about 15 minutes without stirring.

Remove the pan from the heat and place the pan with the boiling mixture in ice cold water. Stir in the Wilton Vanilla Flavour. When the mixture is lukewarm, beat the fudge with a whisk until it is thick and creamy. Season with some sea salt.

Tip: If you are in a hurry: buy a bag of soft caramel fudge and place in a microwave-safe bowl. Shoot a dash of whipped cream and put it in the microwave for 20 seconds on the highest setting. Stir and repeat until all is melted and creamy. Season with some sea salt.

Remove the tart pan with oreo bottom from the refrigerator and pour the caramel on top of it. Put it in the refrigerator for 30 minutes. Then pour the chocolate ganache over the caramel. Sprinkle the FunCakes Sugarbites Caramel Sea salt as desired on the ganache and put it back in the refrigerator or freezer for keeping. Put some sea salt and maybe some chopped fudge sprinkle on top before serving. Dig in!