



Layered Sandwich Cookie Log

10'
Hands on

4 hours'
Hands off

5'
Cook Time

10
Portion(s)

1
Difficulty



Ingredients

- 800 g sweetened condensed milk
- 100 g butter
- 400 g chocolate couverture
- 400 g sandwich cookies, assorted

Διατροφικός πίνακας

Nutrition information per portion

641 Calories (kcal)	27.0 Total Fat (g)	18.0 Saturated Fat (g)	90.0 Total Carbs (g)
32%	39%	90%	35%
80.0 Sugars (g)	9.8 Protein (g)	0.6 Fibre (g)	0.67 Sodium (g)
89%	20%	2%	11%

Method

- Line a 20x10 cm cake pan with plastic wrap.
- Heat the sweetened condensed milk and the butter in a saucepan until the butter melts and the ingredients are completely combined.
- When the mixture starts to boil, remove from heat.
- Finely chop the chocolate and add it to the saucepan.
- Stir with a silicon spatula until completely incorporated.
- Pour 1/3 of the mixture into the prepared cake pan.
- Spread with a spatula to cover the bottom of the cake pan evenly.
- Align the sandwich cookies one next to the other, along the length of the cake pan.
- Add with the next 1/3 of the mixture and spread evenly over them.
- Add the remaining sandwich cookies just as before.
- Cover with the remaining 1/3 of the mixture and smooth the surface nicely with your spatula.
- Cover with plastic wrap, making sure the wrap touches the surface of the log directly and refrigerate for 3-4 hours to allow it to chill and become firm.
- When ready, cut into pieces and serve.

Tip

You can store the log in the refrigerator for up to 1 month!!!