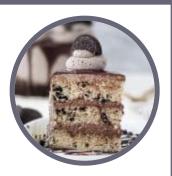# oreo cookies and cream cake

Prep Time: 3 hours   *Cook Time:* 30 minutes   *Yield:* 8-10 slices

DESCRIPTION

This Oreo Cookies and Cream Layer Cake is layers of moist vanilla cake loaded with crushed Oreos. The cake is filled with a chocolate fudge filling and topped with an easy Oreo buttercream. Glazed with chocolate ganache, this Oreo cake is a showstopper!

INGREDIENTS

For the cupcakes

- 2 cups granulated sugar
- ½ cup vegetable oil
- 3 large eggs
- 1 tablespoon vanilla extract
- ½ cup light sour cream
- 2 ½ cups all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 ¼ cups milk (I use nonfat)
- 2 cups crushed Oreos (about 15–18 Oreos)

For the chocolate fudge frosting

- 4 ounces melted dark chocolate
- ¾ cup unsalted butter
- 2 ¼ cups powdered sugar
- 3 tablespoons cocoa powder
- 1 tablespoons heavy whipping cream
- 1 teaspoon vanilla extract

For the Oreo frosting

- 1 ½ cups (3 sticks) unsalted butter
- 6 cups powdered sugar
- 12 Oreos, grinded into crumbs
- 1–2 tablespoons heavy whipping cream (or milk)
- 1 teaspoon vanilla extract

For the chocolate ganache (optional)

- 2 ounces dark chocolate
- ¼ cup heavy whipping cream
- 2 tablespoons light corn syrup
- Pinch of salt
- 5 Oreos, grinded into crumbs
- 4 Oreos, cut in half

INSTRUCTIONS

1. **For the cake:** Preheat the oven to 350°F. Prepare 3 8-inch round baking pans, line the bottom with parchment paper and grease the sides. Prepare your bake even stripes if desired.

2. In a large mixing bowl, combine the sugar, vegetable oil, eggs and vanilla extract. Beat on medium speed until the eggs and oil are well incorporated and the batter is lighter in color, about 2 minutes. Scrape down the bowl as needed.

3. Next mix in the sour cream and beat until well combined.

4. Add half the flour followed by the baking powder and salt and beat on low speed while pouring in half of the milk and mix just until the flour starts to incorporate.

5. Finally add the remaining flour, mixing on low speed while pouring in the remaining milk and beating until all of the ingredients are well combined.

6. Use a spatula to scrape down the sides of the bowl and stir the batter from the bottom to the top to ensure it's well mixed

7. In a large Ziploc bag, crushed the Oreos into small pieces using a rolling pin or something similar. Fold the crushed Oreos into the cake batter.

8. Divide the batter evenly between the three pans, about 1 2/3 cups of batter per pan. Bake at 350°F for 20-25 minutes. Rotate your pans in the oven halfway through baking.

9. Test the cake for doneness by inserting a toothpick into the center of the cake. If the toothpick comes out clean, you cake is done. Remove from the oven and allow to cool completely.

10. **For the chocolate fudge frosting:** In a microwave-safe bowl, melt the chocolate in the microwave at 50% power in 30-second increments, stirring each time until the chocolate is melted. Stir until completely smooth. Set aside to cool.

11. Cut the butter into pieces. Using the paddle attachment, whip butter for 3-4 minutes, scraping down the bowl occasionally. Beat until butter look light in color. Next, beat the cocoa powder into the butter until well mixed. Scrape down the sides of the bowl.

12. Alternate adding 1 cup of powdered sugar at a time with the liquid ingredients: vanilla extract & heavy cream. Ensure the powdered sugar is well combined, and whip for 1-2 minutes before adding more powdered sugar.

13. Next, pour in the melted chocolate and beat on slow speed until incorporated. Then, increase the speed to medium-high and beat for another 2-3 minutes to whip additional air into the frosting. Once ready, place the frosting in a large piping bag.

14. **For the Oreo frosting:** Cut the butter into pieces. Using the paddle attachment, whip the butter for 3-4 minutes, scraping down the bowl occasionally. Beat the butter until it looks lighter in color.

15. Slowly add the powdered sugar 2 cups at a time, mixing on low speed until it's incorporated into the butter. Then increase the speed to high and beat for 30-60 seconds. Repeat until all your powdered sugar has been added.

16. In a food processor, grind the Oreos into a fine crumb. Add the crushed Oreos to the frosting along with the heavy whipping cream. Slowly beat the crumbs into the frosting then beat at a high speed for 60 seconds.

17. Place the frosting in a large piping bag (about ¾ full) fitted with a piping tip 789. If you don't have one, use a large open round tip.

18. **To assemble this cake,** level off your cakes by removing any domes. Place a dollop of frosting on your cake board and place the bottom layer of cake over that.

19. Pipe the first layer of chocolate frosting. Snip the end of the piping bag off and pipe the filling working in circles from the outside edge to the middle. Spread evenly with an offset spatula. Add the second layer of cake and add the remaining chocolate frosting. Place the third layer of cake on top.

20. Use you offset spatula to remove any excess chocolate frosting from the edges of the cake.

21. Next, use your offset spatula to frost a light crumb coat of Oreo frosting on the outside of your cake.

22. To finish, pipe the Oreo frosting along the outside edge of the cake, then use an offset spatula or icing smoother to create a smooth edge.

23. Using your hands, gently pack the Oreo crumbs along the bottom of the cake. Once completed, refrigerate for 30 minutes.

24. **For the chocolate ganache:** In a microwave-safe bowl, combine the chocolate and the heavy whipping cream. Melt the chocolate in the microwave at 50% power in 30-second increments.

25. Once the chocolate is fully melted add the corn syrup and stir the mixture until it's well mixed. Cool the ganache in the refrigerator for about 10 minutes before pouring over your cake.

26. Allow the ganache to set for 20-30 minutes at room temperature. Garnish with remaining Oreo buttercream and Oreo cookies.

DID YOU MAKE THIS RECIPE?

Tag @beyondfrosting on Instagram and hashtag it #beyondfrosting

Find it online: https://beyondfrosting.com/2018/09/04/oreo-cookies-and-cream-cake/