

Oreo Cake

Written by Chef Max



Oreo Cake Ingredients

14 ounces (397 g) All-Purpose flour
2 1/2 teaspoons baking powder
3/4 teaspoon salt 8 ounces (227 g) unsalted butter room temperature
14 ounces (397 g) granulated sugar 6 large egg whites room temperature - fresh or boxed is fine
10 ounces (283 g) milk room temperature
2 ounces (57 g) vegetable oil
2 teaspoons clear vanilla extract
4 ounces (113 g) roughly chopped oreo cookies about 10 Oreos, without filling (filling can be added to frosting later if desired)

Oreo Buttercream Ingredients

16 ounces (454 g) unsalted butter room temperature
32 ounces (907 g) powdered sugar
1/2 teaspoon salt
1 teaspoon clear vanilla extract
2-3 Tablespoons white food coloring
2 ounces (57 g) crushed Oreo cookies about 5 Oreos, without filling (You can add more or leave these out.)
2-3 Tablespoons milk for thinning, optional



Oreo Cake Directions

- This is the BEST Oreo cake because I use a scale so it turns out perfectly. If you convert to cups I cannot guarantee good results. Make sure your (cold ingredients) butter, eggs, and milk are at room temperature or a little warm.
I microwave my milk for about 30 seconds and place my eggs (still in the shells) in a bowl of warm water for 5 minutes.
 - Preheat your oven to 335°F (168°C) and prepare three, 6"x2" cake pans with shortening or Pam to line the sides
 - In a large bowl, combine flour, baking powder, and salt. Set aside.
 - Combine the milk, oil, and vanilla extract in a separate cup. Set aside.
 - Cream the butter until smooth. I use the paddle attachment on my stand mixer. Sprinkle in your sugar and then let whip on medium-high until light, white, and fluffy (about 5 minutes). If you are using a hand mixer it might take longer to get the correct consistency and appearance.
 - While mixing on low, slowly add the egg whites to the mixture one at a time, letting each fully combine before adding the next. (Cold egg whites will curdle the batter, so make sure they're room-temperature.)
 - Add in 1/3 of your dry ingredients to the mixture and mix on low until just combined. Then add in 1/2 of your liquids, then 1/3 dry, then 1/2 liquids, and the rest of your dry. Let it mix until just combined. Do not overmix!
 - Scrape the cream filling from the Oreos and discard or save and mix into your Oreo frosting, then roughly chop the oreos into 1/4-inch chunks.
- Divide the batter evenly into prepared cake pans and sprinkle the chopped oreos on top of each pan. Gently fold the oreos into the batter with a knife until just combined. Do not let the oreos touch the bottom of the pan or they may stick to the bottom.
- Bake cakes at 335° F for 35-45 minutes or until a toothpick comes out clean when poked in the center.
If you're using two, 8"x2" pans, bake for longer.
 - Let the cakes cool in the pan for 10 minutes or until the pan feels barely warm then turn out cakes onto a cooling rack. Place them into the freezer to flash chill, or wrap in plastic wrap and freeze for up to 1 week. This locks in the moisture.
 - Once cool, you can then trim off the brown edges and domes of your cakes (optional) and frost as desired. I do a crumb coat, freeze the cake for 15 minutes, then do a final coat, combine my leftover buttercream with the crushed Oreos, and top the cake with some dollops and whole oreos.

Oreo Buttercream Directions

- Add the butter into the stand mixer bowl, attach the whisk attachment (or paddle) and cream until smooth (if you have one). If not, use a whisk after you've mixed with your hand mixer.
- Add 1 cup of powdered sugar to the bowl at a time, and mix on low until it's all combined. (I add my mixer lid so it doesn't puff up.) Continue adding powdered sugar until it's all combined and smooth.
- Add in the vanilla, white food coloring and salt, and mix for about 5 minutes until smooth and creamy. Take out about 1/2 cup of the buttercream and melt it down in the microwave, then pour it back in while mixing to make it extra creamy.
 - If it's too thick, add 2 to 3 Tablespoons of milk and mix until combined.
- I used this buttercream without Oreos in it to fill and frost my cake, but you can mix crushed Oreos into the whole batch if desired. For the dollops on my cake, I chopped up the oreos (without the cream filling), crushed them with the blade of my knife, and mixed them into about 1 cup of my frosting.