

cookies and cream cake recipe

Cookies and cream cake recipe is a delightful treat that combines the rich, creamy flavor of cookies and cream ice cream with the fluffy texture of a cake. This dessert is perfect for birthdays, celebrations, or simply when you want to indulge in something sweet. In this article, we will guide you through a delectable cookies and cream cake recipe, along with tips and tricks to ensure your cake turns out perfect every time.

Ingredients

Before diving into the baking process, it's important to gather all the necessary ingredients. Here's what you'll need for the cookies and cream cake:

For the Cake:

- 1 $\frac{3}{4}$ cups all-purpose flour
- 1 $\frac{1}{2}$ cups granulated sugar
- $\frac{1}{2}$ cup unsweetened cocoa powder
- 1 $\frac{1}{2}$ teaspoons baking powder
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 2 large eggs
- 1 cup whole milk
- $\frac{1}{2}$ cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water
- 1 cup crushed chocolate sandwich cookies (like Oreos)

For the Frosting:

- 1 cup unsalted butter, softened
- 4 cups powdered sugar
- $\frac{1}{2}$ cup heavy cream
- 2 teaspoons vanilla extract
- 1 cup crushed chocolate sandwich cookies (for decoration)

Instructions

Now that you have all the ingredients ready, let's get started with the step-by-step instructions to make a delicious cookies and cream cake.

Step 1: Prepare the Cake Batter

1. Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.
2. In a large mixing bowl, combine the flour, sugar, cocoa powder, baking powder, baking soda, and salt. Whisk together until well combined.
3. Add the eggs, milk, vegetable oil, and vanilla extract to the dry ingredients. Beat with an electric mixer on medium speed for about 2 minutes until smooth.
4. Carefully stir in the boiling water. The batter will be thin, but this is normal.
5. Fold in the crushed chocolate sandwich cookies gently to ensure they are evenly distributed throughout the batter.

Step 2: Bake the Cakes

1. Divide the batter evenly between the prepared cake pans.
2. Bake in the preheated oven for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
3. Once baked, allow the cakes to cool in the pans for about 10 minutes, then transfer them to wire racks to cool completely.

Step 3: Make the Frosting

1. In a large mixing bowl, beat the softened butter with an electric mixer until creamy and smooth.
2. Gradually add the powdered sugar, mixing on low speed until combined. Once incorporated, increase the speed to medium-high and beat for another 3-4 minutes until light and fluffy.
3. Add the heavy cream and vanilla extract, and continue beating for an additional 2-3 minutes until the frosting is smooth and spreadable.
4. Fold in the crushed chocolate sandwich cookies to the frosting for extra flavor and texture.

Step 4: Assemble the Cake

1. Once the cakes are completely cooled, place one layer on a serving plate or cake stand.
2. Spread a generous amount of frosting on top of the first layer.
3. Carefully place the second layer on top and frost the top and sides of the cake with the remaining frosting.
4. For decoration, sprinkle additional crushed chocolate sandwich cookies on top of the cake.

Tips for Success

To ensure that your cookies and cream cake turns out beautifully, consider the following tips:

- **Room Temperature Ingredients:** Make sure your eggs and butter are at room temperature for better blending.
- **Don't Overmix:** Once you add the dry ingredients to the wet, mix just until combined to keep the cake light and fluffy.
- **Cool Completely:** Always allow the cakes to cool completely before frosting to prevent melting the frosting.
- **Chill the Frosting:** If the frosting is too soft to spread, refrigerate it for a few minutes to firm it up.

Serving Suggestions

Once your cookies and cream cake is assembled, it's time to serve and enjoy! Here are some serving suggestions to enhance the experience:

- Serve slices with a scoop of cookies and cream ice cream on the side for an extra indulgent treat.
- Drizzle some chocolate syrup or caramel sauce over the top for added sweetness.
- Garnish with whipped cream and additional crushed cookies for a visually appealing dessert.

Storage Tips

If you have any leftovers, here's how to store your cookies and cream cake:

- Refrigeration: Store the cake in an airtight container in the refrigerator for up to 5 days. The cold will keep the frosting fresh and firm.
- Freezing: To freeze, wrap the cake tightly in plastic wrap and then again in aluminum foil. It can be frozen for up to 2 months. Thaw in the refrigerator before serving.

Conclusion

This cookies and cream cake recipe is a fantastic way to bring together the beloved flavors of cookies and cream into a delightful dessert. Whether you're celebrating a special occasion or just treating yourself, this cake is sure to impress. With a rich chocolate cake layered with creamy frosting and crunchy cookie bits, it's a dessert that's hard to resist. So gather your ingredients and get baking – your taste buds will thank you!

Frequently Asked Questions

What are the main ingredients needed for a cookies and cream cake?

The main ingredients typically include all-purpose flour, cocoa powder, sugar, baking powder, eggs, milk, vanilla extract, butter, and crushed Oreo cookies.

How do I make the cookies and cream frosting?

To make cookies and cream frosting, beat together butter and powdered sugar, then add heavy cream and crushed Oreo cookies until well combined and fluffy.

Can I use a cake mix for cookies and cream cake?

Yes, you can use a chocolate or vanilla cake mix as a base and add crushed Oreo cookies to create a cookies and cream flavor.

What is the best way to store cookies and cream cake?

Store the cookies and cream cake in an airtight container in the refrigerator for up to a week. You can also freeze it for longer storage.

How long does it take to bake a cookies and cream cake?

A cookies and cream cake usually takes about 25 to 30 minutes to bake at 350°F (175°C). Always check for doneness with a toothpick.

Can I make cookies and cream cake gluten-free?

Yes, you can substitute all-purpose flour with a gluten-free flour blend, and ensure that the Oreo cookies used are gluten-free.

What kind of decorations can I use for cookies and cream cake?

You can decorate the cake with additional crushed Oreo cookies, chocolate ganache, whipped cream, or chocolate shavings for a beautiful presentation.

Is there a vegan version of cookies and cream cake?

Yes, you can make a vegan cookies and cream cake using plant-based milk, egg substitutes like flaxseed meal, and dairy-free Oreo cookies.

Can I add other flavors to my cookies and cream cake?

Absolutely! You can incorporate flavors like peppermint, coffee, or even peanut butter to enhance the taste of your cookies and cream cake.

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