

Cookies and Cream Cake!

This makes 3 six-inch round pans, if you want 2 nine-inch round pans, double the cake batter

Cake Ingredients

- 3/4 cup butter, room temp
- 1 cup white sugar
- 2 cups all-purpose flour
- 1/4 tsp baking soda
- 1 tsp baking powder
- 1/4 tsp salt
- 3 egg whites
- 1 tsp vanilla extract
- 1/2 cup vanilla yogurt, room temp
- 1/2 cup whole milk, room temp
- 1 cup coarsely chopped Oreos (yeah!!!)

Buttercream Ingredients

- 1 1/2 cup butter, room temp
- 5 cups powder sugar
- 1 1/3 cups crushed Oreos
- 1/4 cup heavy cream
- 1/2 tsp vanilla extract
- pinch salt

Instructions

Cake Instructions

Preheat oven to 350F

1. Butter and flour (or use nonstick spray) three six-inch pans and set aside.
2. In a standing mixture with a paddle attachment, beat butter & white sugar until light and fluffy.
3. Sift the dry ingredients (flour, baking soda, baking powder, & salt) together in a large bowl.
4. Beat the dry ingredients into the butter & sugar until incorporated, scrape sides of the bowl at least once.

5. Beat the wet ingredients (egg whites, yogurt, vanilla extract, milk) into the flour/butter mixture and mix until just combined, about 2 minutes.
6. Fold in the chopped Oreos at the very end and mix until just combined.
7. Divide the cake batter evenly into the cake pans
8. Bake at 350 for about 20-25 minutes. Some ovens run hot, so keep an eye on the cake, test with a toothpick at 20 minutes, if the toothpick comes out clean, it's done, if not wait another few minutes to test again.

Buttercream Instructions

1. Beat the butter until light & fluffy. Add the powder sugar, cream, vanilla extract & mix.
2. Reserve about a cup of the buttercream for the white dollops. Which can be piped with a piping 869 tip. (or cut the corner of a piping bag or zip-lock bag and squeeze out)
3. Mix in the crushed Oreos into the large batch of buttercream, (about 15 seconds).

Build the cake

****Make sure cake is completely cooled before you frost**

1. Oreo buttercream goes between each layer.
2. Spread outside with buttercream and smooth.
3. Pipe white buttercream dollops on top with an the 869 tip
4. Place an Oreo cookie on each dollop and done!