



Kitchen Cheat Sheet: Oreo Cake Filling

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Tips and Extras

- This cake filling doesn't need to be refrigerated for the first day or so. By keeping your delicious cake at room temperature, it'll stay more moist. Just be sure none of the other components need refrigeration, either.
- Let the butter sit on the counter for a couple of hours to get soft—it'll make your job much easier.
- You can crush the Oreo crumbs in a food processor, or simply use a plastic freezer bag and a rolling pin.
- This is a cake filling. If you want to use it as a frosting then crush the Oreos to fine crumbs and add cream to the frosting to make it a bit easier to spread.
- Feel free to use an electric mixer to make beating easier. Opt for the paddle attachments, though—the whisk attachment is a little too fragile to handle the Oreo cookie pieces.
- Don't want to make a layered chocolate cake? No problem! Use this as frosting spread generously on top of a sheet cake. Yum!
- I don't recommend putting Oreo cake filling in a piping bag. The cookies will clog the little nozzle openings and make it spurt out unevenly.

Storage

- Since this Oreo cookies and cream cake filling is technically an American buttercream, it's super easy to store.
- Cover the bowl with plastic wrap (or transfer leftovers to a smaller, airtight container) and keep it in the refrigerator for up to a week.
- You can also freeze buttercream for up to three months in a tightly sealed plastic bag.
- Let the cookies and cream filling thaw in the fridge (if frozen) for about a day. Then, before trying to smooth it over your layers of cake, let it come to room temperature.
- It'll be a little hard straight out of the fridge since butter solidifies when it's cold.

Faqs

Can I add cocoa powder to make it more chocolatey?

I don't recommend it. Cocoa powder by itself is bitter and dry, so adding it to this Oreo cake filling recipe might throw off the balance of the other ingredients.

How much filling does this recipe make?

It'll give you enough to generously fill a four-layer cake made with 8- or 9-inch cake pans. You might even have a spoonful left to enjoy yourself (that's what I call a baker's treat—you earned it!)

Variations

If you don't have heavy whipping cream, you can use a little milk in its place. However, add it slowly so you don't thin out the cookies and cream filling too much.

For more decadence, use a bit of strong, cooled espresso in place of the vanilla extract. It'll make a tasty mocha Oreo filling.

Swap regular Oreo cookies with another fun flavor. For example: Peanut butter Oreos are delicious with chocolate or vanilla cake.

Try mint Oreos for dark chocolate cake layers.

Lemon Oreos elevate any tropical-flavored cake.