



Tips

- I like to use cocoa powder to dust my cake pans so the chocolate cake layers don't have any white residue on the outside.
- A simple spray-type vegetable oil works fine to grease the pans, as long as it's not a flavored oil, like olive oil. You can also use butter!
- Pulse the Oreo cookies in a food processor for easy prep. Just don't obliterate them into fine crumbs. You want nice chunks for texture.
- You can also place the cookies in a freezer bag and whack them with a rolling pin—I recommend this way if you need to release some angst!
- Don't let the cake batter sit for too long after it's mixed up. It needs to go in the oven pretty quickly!
- For best results, let the layers of chocolate cake cool fully before attempting to cut or stack 'em.
- If you're nervous about cutting the layers of cake in half, use a ruler and a knife to make small notches all around the edges. Then, as you cut, you can follow the notches as a guide.

Variations

- Get creative with the Oreo filling. Swap regular Oreos with mint, peanut butter, Golden, or one of the double-stuffed varieties.
- Add a little tang with cream cheese filling. Substitute half of the butter (from the filling section of the recipe card) with cream cheese. You'll have to refrigerate the cake if you do use cream cheese, though!
- Feeling extra fancy? Melt down some chocolate chips to make a chocolate drip decoration around the sides of your cake.
- Instead of (or in addition to) extra cookie crumbs, feel free to decorate the top of the cake with a few whole Oreos, chocolate candies, sprinkles, candles, and cake toppers. Have fun with it!

Storage

This chocolate layer cake is safe at room temperature, so you can keep it (and any leftovers) on your counter for about three days. Cover the cake in a cloche or cake carrier if you have one, and keep it out of direct sunlight.

Once sliced, it's best to cover the exposed section with plastic wrap or store slices in an airtight container to keep them from drying out.

You can freeze this for up to 3 months.

Can I make this cake ahead of time?

Yes! Bake the cake layers up to two days in advance. Wrap them tightly in plastic wrap and refrigerate, or freeze them for up to three months. Assemble and frost the cake the day you plan to serve it for the freshest flavor.

Can I use a different frosting?

Of course! I love this cake with my Chocolate Fudge Frosting because it balances the sweet filling without overpowering the chocolate cake, but your favorite chocolate frosting will work just fine.

Can I freeze the finished cake?

Yes. Wrap the assembled cake or individual slices well and freeze for up to three months. Thaw overnight in the refrigerator before serving.

Can I freeze extra slices of chocolate layer cake?

Sure thing! Wrap leftover slices tightly in plastic wrap. I like to store the wrapped slices in another bag or container for extra protection. Freeze for up to three months, thawing at room temp for a few hours to enjoy.