

Black Velvet Cake: The Best Easy Oreo Frosting Recipe

This **Black Velvet Cake** is a stunning, modern twist on the classic red velvet, boasting a deep, dark, dramatic crumb. Paired with the best easy Oreo frosting, this dessert is a true showstopper for chocolate lovers and cookie enthusiasts alike. Unlike its red counterpart, this cake's color comes from special dark cocoa, giving it a rich, intense chocolate flavor. The frosting, studded with crushed Oreo cookies, provides the perfect creamy, sweet, and crunchy contrast. This recipe is surprisingly simple, yet it yields a sophisticated dessert that is perfect for any special occasion.

What Makes a Black Velvet Cake?

The Secret of Black Cocoa

The magic behind this **Black Velvet Cake** is black cocoa powder. This is a type of Dutch-process cocoa that has been heavily alkalized. This process neutralizes its acidity, resulting in a smooth, non-bitter, and intensely dark flavor. It is the same cocoa that gives Oreo cookies their signature color and taste. This ingredient is what separates black velvet from a standard dark chocolate cake.

Flavor Profile vs. Red Velvet

While red velvet has a mild cocoa flavor with a tangy finish from buttermilk, black velvet is all about deep, robust chocolate. This recipe balances the intense cocoa with sugar and buttermilk to keep the crumb tender and moist. The result is a cake that tastes as dramatic as it looks, offering a much more chocolate-forward experience.

Black velvet cake with frosting oreo

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- Author: [Aaron recipes](#)
- Total Time: [1 hour 5 minutes](#)
- Yield: [12 servings](#)

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Description

This Black Velvet Cake is a show-stopping dessert featuring a deep, dark crumb from black cocoa powder. It's paired with the best easy Oreo frosting, creating a decadent "cookies and cream" experience. This recipe is surprisingly simple, resulting in a moist, rich, and visually stunning cake.

Ingredients

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☐ For the Black Velvet Cake: 2 cups (240g) all-purpose flour 2 cups (400g) granulated sugar 3/4 cup (75g) black cocoa powder 2 teaspoons baking soda 1 teaspoon baking powder 1 teaspoon salt 1 cup (240ml) buttermilk, room temperature 1/2 cup (120ml) vegetable oil 2 large eggs, room temperature 1 teaspoon vanilla extract 1 cup (240ml) hot brewed coffee (or hot water) For the Easy Oreo Frosting: 1 cup (227g) unsalted butter, room temperature 8 ounces (226g) block cream cheese, room temperature 4-5 cups (480-600g) powdered sugar, sifted 1 teaspoon vanilla extract 1/4 teaspoon salt 15-20 Oreo cookies, finely crushed

☐ Cook Mode Prevent your screen from going dark

Instructions

1. Preheat Oven and Prep Pans: 2. Preheat oven to 350°F (175°C). Grease and flour two 9-inch round cake pans. Line the bottoms with parchment paper. 3. 4. Mix Dry Ingredients: 5. In a large bowl (or the bowl of a stand mixer), whisk together the all-purpose flour, granulated sugar, black cocoa powder, baking soda, baking powder, and salt. 6. 7. Mix Wet Ingredients: 8. In a separate medium bowl, whisk together the buttermilk, vegetable oil, large eggs, and vanilla extract. 9. 10. Combine Batter and Add Coffee: 11. Pour the wet ingredients into the dry ingredients. Mix on low speed until combined. The batter will be very thick. 12. With the mixer on low, slowly stream in the hot coffee. Mix until just combined. The batter will be very thin; this is correct. 13. 14. Bake the Layers: 15. Pour the thin batter evenly between the prepared pans. Bake for 30-35 minutes, or until a wooden toothpick inserted into the center comes out clean. 16. 17. Cool Completely: 18. Let the cakes cool in the pans for 15 minutes before inverting them onto a wire rack. Peel off the parchment and let cool completely. 19. 20. Make the Oreo Frosting: 21. In a large bowl, beat the room-temperature butter and cream cheese on medium-high speed until completely smooth, about 3 minutes. 22. 23. Add Sugar: 24. Reduce speed to low. Gradually add 4 cups of sifted powdered sugar, mixing until combined. Add the vanilla and salt. 25. 26. Beat Until Fluffy: 27. Increase speed to medium-high and beat for 2-3 minutes until light and fluffy. If the frosting is too thin, add the remaining 1 cup of sugar. 28. 29. Add Oreos: 30. Gently fold in the crushed Oreo cookies with a spatula. Do not overmix, or the frosting will turn gray. 31. 32. Assemble the Cake: 33. Place one cooled cake layer on a serving platter. Top with a generous layer of Oreo frosting. 34. Place the second cake layer on top. Apply a thin crumb coat of frosting to the top and sides. Chill for 30 minutes. 35. Frost the cake with the remaining frosting. Decorate with more crushed Oreos, if desired.

Notes

Black Cocoa: This is essential for the “black” color and Oreo-like flavor. Regular Dutch-process or natural cocoa will not yield the same result. It can be ordered online.
Thin Batter: The cake batter is very thin and liquidy due to the hot coffee. This is normal and creates a moist cake.
Folding in Oreos: Fold the crushed cookies in by hand at the end. Using the mixer can grind them too fine and will turn the white frosting gray.

- Prep Time: 30 minutes
- Cook Time: 35 minutes
- Category: Dessert
- Method: Bake
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 480 kcal
- **Sugar:** 45g
- **Sodium:** 340mg
- **Fat:** 25g
- **Saturated Fat:** 12g
- **Unsaturated Fat:** 13g
- **Trans Fat:** 0g
- **Carbohydrates:** 65g
- **Fiber:** 3g
- **Protein:** 6g
- **Cholesterol:** 70mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Sourcing Your Key Ingredients

Finding Black Cocoa Powder

Black cocoa powder can be found online or in specialty baking stores. It is not typically available in standard U.S. supermarkets, which usually carry natural or regular Dutch-process cocoa. Using regular dark cocoa (like Hershey's Special Dark) will yield a dark brown cake, but not the striking “black” color. For the true **Black Velvet Cake** experience, sourcing black cocoa is worth the effort.

Why We Use Coffee

This recipe calls for hot coffee (or hot water). Blooming the cocoa powder in a hot liquid is a crucial step. The heat releases the cocoa's full flavor potential and helps it dissolve completely into the batter. Coffee, in particular, enhances and deepens the chocolate flavor without making the cake

taste like coffee.

Crafting the Easy Oreo Frosting

The Perfect Cookie Frosting

This easy Oreo frosting is the ultimate pairing for the **Black Velvet Cake**. It is a variation of American buttercream, but it is often stabilized with cream cheese or shortening for a creamier, less-sweet finish. The star ingredient is, of course, the crushed Oreos. You want to crush them finely, but still leave some small, textured pieces.

Mixing the Frosting

For the best texture, start by beating your room-temperature butter and/or cream cheese until perfectly smooth. Gradually add the sifted powdered sugar. Once it is light and fluffy, stir in the vanilla and the crushed Oreo cookies by hand with a spatula. Using the mixer at this last stage can break the cookies down too much and turn your frosting a dull gray.

Mixing and Baking the Cake

The Reverse Creaming Method

Many black velvet recipes use the reverse creaming method for a finer crumb. This involves mixing the dry ingredients (flour, sugar, black cocoa) first. Then, you mix in the room-temperature butter until the mixture resembles coarse sand. Finally, you add the combined wet ingredients (buttermilk, eggs, coffee) in stages. This process coats the flour in fat, inhibiting gluten development and creating a very tender cake.

Pan Preparation and Baking

This cake is very dark, which can make it difficult to tell when it is done baking just by looking at the color. You must rely on the toothpick test. Insert a wooden skewer into the center; it should come out clean or with a few moist crumbs. Grease and flour your pans well, or use parchment paper, as the dark cake can be prone to sticking.

Assembling Your Oreo Masterpiece

Stacking the Layers

Once your **Black Velvet Cake** layers are completely cool, you can begin assembly. Place the first layer on your cake stand. Top it with a very generous layer of the easy Oreo frosting. The contrast between the black cake and the speckled white frosting is visually stunning. Add the second layer and press gently.

Frosting and Decoration

Apply a thin crumb coat of the frosting to seal in any dark crumbs. This is especially important with a black cake and white frosting. Chill the cake for 30 minutes. This makes the final frosting layer

clean and bright. For decoration, you can press more crushed Oreos around the base of the cake or top it with whole Mini Oreos.

Storing and Serving Your Cake

Storage Instructions

Because the easy Oreo frosting often contains cream cheese, this **Black Velvet Cake** should be stored in an airtight container in the refrigerator. It will keep well for 3-4 days. The oil-based cake (if using) will stay remarkably moist even when chilled.

Serving Suggestions

For the best flavor and texture, remove the cake from the refrigerator about 30-45 minutes before serving. This allows the frosting and cake crumb to soften slightly. Serve it with a cold glass of milk or a scoop of vanilla bean ice cream to complement the intense chocolate and cookie flavors.

Cocoa Powder Comparison

Choosing Your Chocolate

The type of cocoa you use will drastically change the outcome of this cake. This table breaks down the differences.

Cocoa Type	Acidity	Color	Flavor	Best Use
Natural Cocoa	High	Light Brown	Acidic, Sharp Chocolate	Cakes with baking soda (like Red Velvet)
Dutch-Process	Neutral	Dark Brown	Smooth, Mellow	Cakes with baking powder
Black Cocoa	Very Low	Black	Intense, Smooth, Oreo-like	This Black Velvet Cake

For a different flavor profile, you might also consider the fruit-forward [Red Velvet Strawberry Delight Cheesecake](#).

Frequently Asked Questions

My store only has “dark” cocoa powder. Is that the same as black cocoa?

No. Dark cocoa powder (like Hershey’s Special Dark) is a blend of natural and Dutch-process cocoa. It will create a very dark brown cake, but it will not be “black” and lacks the unique Oreo-like flavor of true black cocoa.

Can I use this easy Oreo frosting on a different cake?

Absolutely. This frosting is fantastic on standard chocolate cake, vanilla cake, or even a classic red velvet cake if you want a cookies-and-cream twist.

Why is my Black Velvet Cake dry?

This is almost always due to overbaking. Because the cake is so dark, it is very hard to see the color change. You must rely on the toothpick test and start checking for doneness a few minutes before the recipe's recommended time.

Conclusion

This **Black Velvet Cake** with easy Oreo frosting is a dessert that makes a bold statement. The striking, dramatic appearance of the black layers is matched by a deep, rich chocolate flavor that is perfectly complemented by the sweet, crunchy cookie frosting. It elevates the classic “cookies and cream” pairing into an elegant and sophisticated dessert. This recipe is your key to creating a truly memorable cake that will have everyone asking for your secret ingredient: black cocoa.

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