

Cookies and Cream Bundt Cake

Introduction

Cookies and Cream Bundt Cake takes everything you love about Oreos and turns it into an elegant, bakery-quality dessert. With a soft, moist chocolate crumb and a swirl of crushed cookies, this cake delivers rich flavor and texture in every bite. It's topped with fluffy marshmallow frosting and more Oreo pieces for the perfect finish. This recipe combines indulgence with simplicity, making it ideal for birthdays, holidays, or any special occasion. If you've enjoyed the smooth vanilla perfection of the [Best Vanilla Bundt Cake](#), you'll love this decadent twist featuring the unbeatable cookies-and-cream flavor combination.

The Inspiration Behind This Cake

From Classic Cookies to a Showstopper

Cookies and cream is a timeless flavor that everyone recognizes. Here, the humble Oreo becomes the star of a beautifully baked Bundt cake. By combining melted butter, rich cocoa, and sour cream, you create a moist base that pairs perfectly with the crunch and sweetness of the cookies.

A Dessert That Feels Special

What makes this Bundt cake stand out is its simplicity. There's no layering or complex frosting—just a gorgeous cake with a creamy topping and an elegant shape. The black cocoa gives it a bakery-style finish that looks dramatic and tastes irresistible.

Cookies and Cream Oreo Bundt Cake

Cookies and Cream Bundt Cake

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- Author: [Aaron recipes](#)
- Total Time: [1 hour 10 minutes](#)
- Yield: [12 servings 1x](#)

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Description

This Cookies and Cream Bundt Cake combines dark cocoa and crushed Oreos for a moist, rich dessert topped with fluffy marshmallow frosting. Perfect for any celebration.

Ingredients

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- ☐ 1 cup (227g) unsalted butter, melted
- ☐ 1 cup (227g) whole milk, room temperature
- ☐ 1/2 cup (42g) black cocoa powder
- ☐ 1/4 cup (21g) unsweetened cocoa powder
- ☐ 1 3/4 cups (347g) sugar
- ☐ 3/4 teaspoon baking powder
- ☐ 1/2 teaspoon baking soda
- ☐ 1 teaspoon salt
- ☐ 2 cups (240g) all-purpose flour
- ☐ 1 tablespoon vanilla extract
- ☐ 2 large eggs, room temperature
- ☐ 1/2 cup (113g) sour cream, room temperature
- ☐ 18 Oreo cookies, roughly chopped
- ☐ 1 cup (227g) butter, room temperature
- ☐ 1 jar (198g) marshmallow fluff
- ☐ 3 cups (341g) confectioners' sugar
- ☐ 1 teaspoon salt
- ☐ 1 tablespoon vanilla extract

- ☐ 2 tablespoons heavy cream
 - ☐ 12 Oreo cookies, chopped
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (176°C).
2. Grease and flour a 12-cup Bundt pan.
3. Whisk melted butter, milk, and cocoa powders until smooth.
4. Add sugar, baking powder, baking soda, salt, and flour; mix well.
5. Add vanilla, eggs, and sour cream; stir until combined.
6. Fold in chopped Oreos evenly.
7. Pour into the pan and smooth the top.
8. Bake for 45–50 minutes or until a tester comes out clean.
9. Cool in the pan for 15 minutes, then invert onto a rack to cool completely.
10. Beat butter until creamy, add marshmallow fluff, and mix until smooth.
11. Add sugar, salt, and vanilla; beat until combined.
12. Add heavy cream and whip until fluffy.
13. Frost the cooled cake and top with chopped Oreos.

Notes

Use black cocoa for authentic Oreo flavor.

Do not overbake to maintain a soft, moist texture.

Store airtight for 3 days or freeze unfrosted cake for 3 months.

- Prep Time: 20 minutes
- Cook Time: 50 minutes
- Category: Cake, Dessert
- Method: Baking
- Cuisine: American, Homemade

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 480 kcal
- **Sugar:** 37 g
- **Sodium:** 340 mg
- **Fat:** 26 g
- **Saturated Fat:** 16 g
- **Unsaturated Fat:** 9 g
- **Trans Fat:** 0 g
- **Carbohydrates:** 55 g
- **Fiber:** 2 g
- **Protein:** 5 g
- **Cholesterol:** 90 mg

Did you make this recipe?

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Ingredients That Make the Difference

Cocoa, Butter, and Milk

A mix of black cocoa and regular cocoa provides deep color and rich chocolate flavor. Melted butter adds richness and smoothness, while milk keeps the crumb tender without making the batter heavy.

Sour Cream, Vanilla, and Oreos

Sour cream is the secret to moisture, creating a soft cake that doesn't dry out even after a few days. Vanilla adds balance to the deep cocoa flavor, and chopped Oreos add texture and fun in every slice.

Step-by-Step Baking Process

Preparing the Batter

1. Preheat oven to 350°F (176°C).
2. Grease and flour a 12-cup Bundt pan thoroughly.
3. In a large bowl, whisk together melted butter, milk, and cocoa powders until smooth.
4. Add sugar, baking powder, baking soda, salt, and flour. Mix until fully combined with no lumps.
5. Make a well in the center and add vanilla, eggs, and sour cream. Stir gently to combine.
6. Fold in chopped Oreos evenly throughout the batter.
7. Pour the batter into the prepared pan and smooth the top.

Baking the Cake

Bake for 45–50 minutes, or until a skewer inserted into the center comes out clean. Allow the cake to cool in the pan for 15 minutes before inverting onto a wire rack. Cool completely before frosting.

How to Make the Marshmallow Frosting

Mixing the Frosting

1. Beat butter on low speed until smooth and creamy.
2. Add marshmallow fluff and beat until fully combined.
3. Gradually add confectioners' sugar, mixing on low speed until incorporated.
4. Add salt and vanilla, then increase speed to medium-high.
5. Pour in heavy cream and beat for 2–3 minutes until fluffy.

Frosting and Decorating

Spread frosting evenly over the cooled cake, letting it cascade down the sides naturally. Top with chopped Oreos for texture and decoration. Refrigerate for 30 minutes before slicing to set the frosting.

Expert Tips for a Perfect Cake

Use Black Cocoa for Authentic Flavor

Black cocoa powder creates the iconic “Oreo” taste and dark crumb color. If you can’t find it, replace it with Dutch-processed cocoa for a lighter but still rich result.

Don’t Rush the Cooling

Bundt cakes hold a lot of heat. Cooling in the pan for 15 minutes ensures the cake sets properly and releases without breaking.

Serving Ideas and Variations

Classic Serving Suggestions

This cake is delightful served with whipped cream or vanilla ice cream. A drizzle of chocolate ganache or caramel sauce makes it even more indulgent. It’s also perfect alongside coffee or milk for a comforting afternoon treat.

Flavor Variations

Add a layer of crushed Oreos to the middle of the batter for a marbled effect. You can also replace Oreos with mint or peanut butter sandwich cookies for a fun flavor twist.

Storage and Freezing

How to Store

Store your frosted cake in an airtight container at room temperature for up to three days. If using cream cheese frosting, refrigerate it instead and bring it to room temperature before serving.

How to Freeze

Wrap unfrosted cake tightly in plastic wrap and foil, then freeze for up to three months. To serve, thaw overnight at room temperature and frost before serving.

Baking and Presentation Tips

Choosing the Right Pan

A metal Bundt pan ensures even baking and the perfect golden edges. Coat it thoroughly with butter or baking spray to ensure a clean release.

Finishing Touches

Garnish with extra crushed cookies or drizzle with melted chocolate for a bakery-style presentation. A light dusting of powdered sugar also adds a polished look.

FAQs

Can I use regular cocoa instead of black cocoa?

Yes, but it will result in a lighter color and milder flavor. Black cocoa gives a deeper, more authentic Oreo taste.

Can I use a different frosting?

Yes. Cream cheese frosting is an excellent option for a tangy balance to the rich cake, but store it refrigerated.

Can I bake this cake in loaf pans?

Absolutely. Divide the batter between two loaf pans and bake for 40–45 minutes.

Can I make this cake ahead of time?

Yes, the cake tastes even better the next day as the flavors meld together. Bake it one day in advance, wrap tightly, and frost before serving.

Conclusion

The **Cookies and Cream Bundt Cake** delivers pure indulgence with every bite. Moist, rich, and topped with fluffy frosting, it captures everything people love about cookies and cream in a stunning Bundt cake form. The combination of black cocoa and Oreo pieces creates layers of flavor and texture that are both comforting and luxurious. Whether you bake it for a celebration or simply to

treat yourself, this cake is guaranteed to become a household favorite—decadent, beautiful, and absolutely unforgettable.

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