

Easy Oreo And Cake Ice Cream At Home

Oreo and cake ice cream is one of those desserts you didn't know you were missing, Until you take that first bite. Imagine crunchy cookie bits, rich fudge, creamy ice cream layers, and a whipped topping that melts smoothly on your tongue. I first threw this together while playing with leftovers in my abuela's kitchen.

We crushed up Oreos, added softened ice cream in layers, and popped it in the freezer. A few hours later, we pulled out something magical. Since then, it's been my favorite frozen treat. Whether you're throwing a summer BBQ or just want something bold to satisfy a late-night craving, this Oreo and cake ice cream never disappoints. Grab a spoon and enjoy.

Table of Contents

Table of Contents

- [From Crumbs to Celebration: Why This Dessert Matters](#)
- [Why Oreo and Cake Ice Cream Always Wins](#)
- [Homemade Ice Cream Cake Your Way](#)
- [Oreo And Cake Ice Cream : Serving Tips to Make It Shine](#)
- [Simple Freezer Magic Big Flavor](#)
- [Oreo And Cake Ice Cream : Make Ahead Dessert for Easy Entertaining](#)
- [Transform Your Oreo Cake Recipe into a Frozen Delight](#)
- [Why This Dessert Always Delivers](#)
- [Chill Down With Oreo and Cake Ice Cream](#)
- [Easy to Make Hard to Forget](#)
- [How to Store Oreo and Cake Ice Cream Like a Pro](#)
- [Tips for Slicing and Serving](#)
- [Creative Variations for Oreo and Cake Ice Cream Lovers](#)
- [Why This Dessert Keeps Winning Hearts](#)
- [Frequently Asked Questions About Oreo and Cake Ice Cream](#)
- [How long does an Oreo ice cream cake last in the freezer?](#)
- [How popular is Oreo ice cream?](#)
- [Does Oreo ice cream have dairy?](#)
- [How many people does an Oreo ice cream cake feed?](#)

The Sweet Story Behind Oreo and Cake Ice Cream

From Crumbs to Celebration: Why This Dessert Matters

In my abuela's Bronx kitchen, dessert was always a mix of creativity and heart. This Oreo and cake ice cream recipe came to life on one hot Saturday afternoon. All we had were some crushed cookies, a half empty tub of ice cream, and a jar of fudge. No one expected much, but after layering it all into a tray and freezing it, the result was outrageously good. Creamy, crunchy, sweet,

and decadent, like something from a diner, only better.

Since that day, this dessert has shown up at everything I host, from laid back backyard BBQs to virtual dessert classes.

What makes this cookies and cream treat so special is how it blends flavor with feeling. This dessert is made with simple pantry ingredients like Oreos, butter, ice cream, hot fudge, and whipped topping. You do not need to bake or use any special tools. Just place it in the freezer and be patient. Whether you are making it for the first time or the fiftieth, it turns out great every time.

And if you are feeling adventurous, try layering it with my rich and custardy [magic custard cake](#) for a surprise twist that is seriously addictive.

Why Oreo and Cake Ice Cream Always Wins

This dessert checks every box with its crunchy cookie base, rich creamy layers, warm fudge center, and a cool whipped finish on top. It is perfect for birthdays, summer cookouts, or just a random Thursday night. Pair it with something fruity like my [strawberry shortcake dump cake](#), and you have got a dessert spread no one will forget.

Close-up of Oreo and cake ice cream slice with crushed cookies on top

Oreo and Cake Ice Cream – Best No-Bake Summer Treat

No reviews

- Author: [Aaron recipes](#)
- Total Time: [5 hours 10 minutes](#)
- Yield: [15 servings 1x](#)
- Diet: [Vegetarian](#)

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Description

This no-bake Oreo and cake ice cream is a layered frozen dessert featuring a crushed cookie crust, creamy vanilla ice cream, hot fudge, and whipped topping. A perfect summer treat.

Ingredients

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Scale 1x 2x 3x

- ☐ 1 (13.29-ounce) package Oreos, crushed (reserve ½ cup)
 - ☐ ¼ cup butter, melted
 - ☐ ½ gallon cookies and cream ice cream, softened
 - ☐ 1 (16-ounce) jar hot fudge, warmed
 - ☐ 8 ounces whipped topping, thawed
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Add crushed cookie crumbs to a bowl reserving ½ cup for the top. Add butter and mix well. Press into a greased 9×13 pan.

Bowl with scooped Oreo cake ice cream and cookie topping

2. Spread softened ice cream over crust and freeze for 2 hours.

3. Drizzle warm fudge over ice cream and freeze for 1 hour.

4. Add whipped topping, sprinkle with reserved Oreos, and freeze for 2 hours.

Ingredients for Oreo and cake ice cream laid out in glass dish

5. Remove from the freezer and let it set out for 15 minutes before serving.

Notes

For a thicker crust, increase the Oreo and butter quantity.

Let the cake sit out 10–15 minutes before slicing for clean pieces.

- Prep Time: 10 minutes
- Cook Time: 0 minutes
- Category: Dessert
- Method: No-Bake
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 290
- **Sugar:** 27g

- **Sodium:** 126mg
- **Fat:** 17g
- **Saturated Fat:** 11g
- **Unsaturated Fat:** 6g
- **Trans Fat:** 0.1g
- **Carbohydrates:** 30g
- **Fiber:** 1g
- **Protein:** 4g
- **Cholesterol:** 64mg

Did you make this recipe?

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

It is simple, fun, and packed with flavor, truly a no fail recipe that delivers big every single time.

Customize Your Oreo and Cake Ice Cream

Homemade Ice Cream Cake Your Way

When it comes to making Oreo and cake ice cream, you have options. This dessert is made for personalization, and that is what makes it special. Want a thicker crust? Add more crushed cookies and butter. Prefer it extra creamy? Use a premium ice cream base. This kind of flexibility is exactly why it stands out among any homemade ice cream cake recipe. It is not about perfection. It is about creating something bold and comforting that fits your flavor style.

One of my favorite variations? Swapping in flavored Oreos like mint or peanut butter. You can even replace the base with [carrot mug cake](#) crumbs instead of the classic cookie crust for a completely new twist. Keep the structure simple, and let your creativity handle the rest.

Oreo And Cake Ice Cream : Serving Tips to Make It Shine

Presentation might not be the first thing you think about with a freezer cake, but it definitely adds impact. Use a warm knife to cut clean slices and serve on chilled plates. A drizzle of extra fudge or a dollop of whipped topping on the side turns it from a frozen treat into a plated dessert experience.

If you are serving a crowd, make two pans instead of one. It takes hardly any extra effort and prevents running out mid party. I learned this the hard way at pop ups, This dish disappears quickly. I usually serve it alongside my light and tangy [pineapple juice cake](#) for a refreshing contrast. Together, they create a dessert table that pleases both chocolate and fruit lovers.

Assembled Oreo cake ice cream in dish before chilling

Why This Oreo and Cake Ice Cream Never Fails

Simple Freezer Magic Big Flavor

No oven. No heat. No stress. That is the magic of this no bake ice cream cake. It is made for those hot summer afternoons when even thinking about the stove feels like too much. And the reward? Totally worth it. With only six ingredients and a bit of freezer time, you'll have a dessert that's cool, creamy, and bursting with rich flavor.

The key to getting it just right is timing. Let the ice cream soften enough to spread easily without melting completely. Freeze each layer before adding the next. And always save some crushed Oreos for the top. That crunch is what makes every bite sing. This recipe is not only forgiving, it is practically foolproof. That is why I use it in my beginner classes.

You can pair it with my [biscoff recipes cake](#) if you want to offer two guaranteed crowd-pleasers that look and taste like you spent hours in the kitchen, without ever turning on the oven.

Oreo And Cake Ice Cream : Make Ahead Dessert for Easy Entertaining

The true beauty of this Oreo and cake ice cream dessert is how well it handles make ahead prep. It holds up perfectly in the freezer for days. Just take it out 10 to 15 minutes before slicing, and you are good to go. That is why it is a favorite for hosting. You can make it days in advance and still impress every guest.

It is a regular feature at my pop up dinners and even part of my summer class menu. Paired with my layered [cake with reeses](#), it rounds out the dessert spread without adding to your workload. When people ask how I keep my desserts stress free but still memorable, this no bake cake is always my go to.

Oreo and Cake Ice Cream for Every Occasion

Transform Your Oreo Cake Recipe into a Frozen Delight

If you love Oreos, this dessert takes things to the next level. It is more than just an Oreo cake recipe, it is a freezer layered showstopper that delivers crunch, cream, and chill in every bite. From the very first spoonful, you get that perfect mix of crushed cookies, soft ice cream, and a rich fudge swirl that makes Oreo and cake ice cream unforgettable.

What is amazing is how versatile this Oreo and cake ice cream really is. You can make it as a birthday cake, a cookout treat, or even a midnight freezer raid. Once you have made it, it will be your go to whenever you want dessert without hassle. I have even served it beside my [chocolate raspberry torte cake](#) to add variety and texture to dessert spreads.

Plus, this Oreo and cake ice cream does not need fancy toppings or expensive ingredients. A classic fudge drizzle and a handful of leftover cookies on top will have people begging for the recipe. And guess what? You can double the layers and turn this into a towering frozen cake that serves a crowd with ease.

Why This Dessert Always Delivers

Each layer in this Oreo and cake ice cream dessert plays a delicious role. From the buttery crust to the fluffy whipped topping, each part brings its own joy. If you want to make it extra special, try adding crushed candy bars or cookie dough between layers. It is that adaptable.

Whether you are making it for a crowd or saving it just for you, this Oreo and cake ice cream proves that an Oreo cake recipe does not need baking to feel gourmet. It is the kind of dessert that makes you close your eyes and smile after every bite.

The Perfect Summer Dessert Idea

Chill Down With Oreo and Cake Ice Cream

When it is 90 degrees out and even the thought of baking feels like a chore, Oreo and cake ice cream saves the day. It is cold, easy, and endlessly satisfying. That is what makes it one of my favorite summer dessert ideas. You do not need to be a pro to make it, and you do not need to turn on the oven. It is the kind of recipe that turns your freezer into the MVP of your kitchen.

Oreo and cream mixture being layered in glass baking dish

I make this Oreo and cake ice cream every summer without fail. It is a staple at my Brooklyn pop ups, and it is always the first thing to disappear at potlucks. That blend of crushed cookies, creamy ice cream, and fudge sauce hits every note, Cool, crunchy, and sweet.

Serve it with a twist by pairing it with my citrusy limoncello tiramisu for a dessert duo that balances richness with brightness.

Easy to Make Hard to Forget

The best thing about this Oreo and cake ice cream is how easy it is to make and how loved it is by everyone who tries it. It is all about layering and freezing. That is it. No fancy mixers, no complicated steps. Just real ingredients and real satisfaction. You can even swap in lactose free ice cream or coconut whipped topping if you want a dairy free version.

Each bite of this Oreo and cake ice cream takes me back to where it all started. No rules, just pure, nostalgic flavor. So when you are looking for summer dessert ideas that are easy and unforgettable, this recipe should be at the top of your list. It is frozen joy, pure and simple.

Keep It Fresh: Storing and Serving Oreo and Cake Ice Cream

How to Store Oreo and Cake Ice Cream Like a Pro

One of the best things about Oreo and cake ice cream is how well it holds up in the freezer. I always tell my students that if you wrap it properly, you can enjoy it days later with no flavor loss. Just cover the pan with plastic wrap and a layer of foil to seal in that creamy texture.

If you enjoy prepping ahead for parties, this dessert is your new best friend. When I serve it at my events, I like to pair it with Dubai chocolate cake for a bold combination of frozen sweetness and rich, fudgy decadence. But no matter what you serve it with, Oreo and cake ice cream always steals the spotlight.

For single servings, spoon the layers into ramekins and freeze them individually. It is perfect for parties or those moments when you just need a small, solo bite of happiness.

Tips for Slicing and Serving

Getting the perfect slice of Oreo and cake ice cream is all about timing it right. Take it out of the freezer about 15 minutes before serving. Use a sharp knife dipped in warm water for smooth, bakery style cuts. That way, each slice stays firm and clean while being easy to enjoy.

Want to level up your plating? Serve it with a slice of [peanut butter jelly poke cake](#) for a nostalgic, fruity twist. The mix of cookie crunch and jammy cake gives your dessert table a playful, throwback vibe. Oreo and cake ice cream serves as the centerpiece, allowing all the other flavors to stand out beautifully.

Beyond the Basics: Fun Twists on Oreo and Cake Ice Cream

Creative Variations for Oreo and Cake Ice Cream Lovers

Once you have mastered the basics, it is time to get creative. Oreo and cake ice cream is a dream for remixing. Try a tropical twist with coconut milk ice cream and mango sauce. Love crunch? Add chopped toffee or pretzels between the layers. Feeling cozy? Try it alongside [oatmeal cake with coconut frosting](#) for a warm and surprising contrast.

One of my go-to variations is using mint Oreos and topping it off with a rich espresso fudge drizzle. It is both refreshing and rich. But honestly, this dessert is so flexible, it is hard to mess up. No matter what spin you put on it, you will want to make it again and again.

Kids go crazy for versions with sprinkles or cookie dough bites. Adults enjoy it even more with chunks of dark chocolate or a drizzle of bourbon caramel. The options are endless.

Why This Dessert Keeps Winning Hearts

Everyone who tries Oreo and cake ice cream falls in love with it. That cool sweetness, the layered texture, and the nostalgic flavors remind people of birthdays and block parties. And since it freezes so well, you can make it once and enjoy it again later.

Alternate angle of Oreo and cake ice cream slice with cookie topping

From my Brooklyn kitchen to yours, this Oreo and cake ice cream brings celebration with every slice. It is fun, flexible, and full of comfort. Whether you are making it for the first time or reinventing it for the tenth, it never gets old.

Conclusion: A Dessert Worth Remembering

Oreo and cake ice cream goes beyond your average no bake dessert. It's a crowd-pleasing favorite with every bite. It is the go to treat for flavor, simplicity, and that warm nostalgic feeling. Whether you are making it for a summer gathering, a birthday celebration, or simply to have something sweet on hand for late night cravings, this frozen cake never disappoints.

With only six basic ingredients and no baking involved, it is quick to make, easy to freeze, and always impressive. The crushed Oreo crust, creamy ice cream center, thick fudge drizzle, and fluffy whipped topping come together for a dessert that feels special every time.

Over the years, I have shared this recipe with students, pop up guests, and friends around my kitchen table. It always brings joy. Each bite of Oreo and cake ice cream carries a bit of that same

magic I felt the first time I made it with my abuela. Food like this is not just about taste, It is about the memories, the stories, and the way it connects us.

So whether you stick to the classic version or start layering in your own creative twists, know this, You have got a new favorite frozen cake in your recipe box. And once you serve it, chances are you will be asked to make it again.

Love this recipe? Follow me on [Pinterest](#) for more bold and soulful creations straight from my kitchen.

Want to cook along with me? Subscribe to my [YouTube channel](#) for step by step video tutorials. I share behind the scenes tips, flavor hacks, and loads of sweet and savory inspiration. Let's keep creating, discovering, and enjoying great food side by side.

Frequently Asked Questions About Oreo and Cake Ice Cream

How long does an Oreo ice cream cake last in the freezer?

When stored properly, Oreo and cake ice cream can last up to one week in the freezer without losing flavor or texture. To keep it fresh, wrap the dish tightly with plastic wrap and a layer of foil. For added protection, place the entire pan inside a large zip top freezer bag. Be sure to remove as much air as possible to prevent freezer burn.

If you are preparing it for an event, you can safely make it up to 5 days in advance. Just let it thaw for 10 to 15 minutes before slicing for clean, even cuts. This trick also works perfectly for layered treats like my crepe cake tiramisu, which offers the same freezer friendly charm.

How popular is Oreo ice cream?

Oreo ice cream is one of the most loved flavors in the United States, and it is easy to understand why. The blend of crushed chocolate cookies and creamy vanilla base has a nostalgic, comforting appeal. That is what makes Oreo and cake ice cream such a winner, It brings together the joy of cookies with the indulgence of cake and fudge.

Because it is so well loved, Oreo ice cream shows up in countless forms, from store bought pints to frozen cakes like this one that turn a classic scoop into a true celebration.

Does Oreo ice cream have dairy?

Yes, traditional Oreo and cake ice cream does contain dairy, especially if you are using regular ice cream and whipped topping. But the beauty of this dessert is how easy it is to adapt. You can make a dairy free version using lactose free or plant based ice cream and non dairy whipped topping. Even the fudge layer has dairy free options that are widely available.

This kind of flexibility makes it perfect for guests with dietary needs, just like my flourless pistachio cake, which skips the gluten but never the flavor.

How many people does an Oreo ice cream cake feed?

A standard 9x13 inch pan of Oreo and cake ice cream serves about 15 people. If you are slicing smaller portions or pairing it with other desserts, you can stretch it to 18 or more. For bigger events, doubling the recipe is simple and ensures everyone gets a taste. The layers freeze well in a larger pan, Just allow more time for each one to set.

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