

Quick Oreo Dump Cake Recipe

The **Quick Oreo Dump Cake Recipe** is the ultimate no-fuss dessert that delivers all the creamy, chocolatey flavors of your favorite cookies in one warm, gooey dish. Using just a handful of pantry staples—Oreos, sweetened condensed milk, Cool Whip, cake mix, and butter—this recipe transforms simple ingredients into an irresistible treat with minimal prep. It’s perfect for last-minute gatherings, family dinners, or a late-night dessert craving. Each bite combines layers of crunchy Oreos, caramelized condensed milk, and buttery cake topping for a rich, satisfying dessert. If you love dump cakes, the [Homemade Triple Berry Dump Cake](#) is another quick and delicious recipe worth adding to your baking list.

Why This Oreo Dump Cake Works

Effortless Layers of Flavor

This recipe celebrates the beauty of simplicity. You don’t need to mix or measure precisely—just layer, bake, and enjoy. The Oreos soften into a fudgy crust, the condensed milk turns creamy and caramel-like, and the Cool Whip and butter create a luscious texture on top. It’s a dessert that looks and tastes like it took hours, but comes together in minutes.

Perfect for Any Occasion

Whether you’re hosting a dinner party or need a quick dessert for movie night, this dump cake is always a hit. It’s indulgent enough for special occasions but simple enough to whip up anytime. Serve it straight from the baking dish for that warm, homey charm everyone loves.

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- Author: [Aaron recipes](#)
- Total Time: [{{total_time}}](#)
- Yield: [{{yield}}](#)

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Description

This Quick Oreo Dump Cake is a rich, gooey, no-fuss dessert made with Oreos, condensed milk, Cool Whip, chocolate cake mix, and butter.

Ingredients

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Scale 1x 2x 3x

- ☐ 28 Oreo cookies
 - ☐ 1 (14-ounce) can sweetened condensed milk
 - ☐ 1 (8-ounce) container Cool Whip
 - ☐ 1 box chocolate cake mix
 - ☐ 1 ½ sticks butter, sliced
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F and grease a 9×13-inch baking dish.
2. Arrange Oreos in a single layer across the bottom.
3. Pour condensed milk evenly over the cookies.
4. Spread Cool Whip evenly across the top.
5. Sprinkle cake mix evenly and smooth out lumps.
6. Top with butter slices to cover most of the surface.
7. Bake 40–45 minutes until bubbly and golden.
8. Cool 10 minutes before serving warm with ice cream or whipped cream.

Notes

Use different Oreo flavors or add chocolate chips for variety. Store in the fridge up to 5 days and reheat individual servings before eating.

- Prep Time: {{prep_time}}
- Cook Time: {{cook_time}}
- Category: {{category}}
- Method: {{method}}
- Cuisine: {{cuisine}}

Nutrition

- **Serving Size:** {{serving_size}}
- **Calories:** {{calories}}
- **Sugar:** {{sugar}}
- **Sodium:** {{sodium}}
- **Fat:** {{fat}}
- **Saturated Fat:** {{saturated_fat}}
- **Unsaturated Fat:** {{unsaturated_fat}}
- **Trans Fat:** {{trans_fat}}
- **Carbohydrates:** {{carbohydrates}}
- **Fiber:** {{fiber}}
- **Protein:** {{protein}}
- **Cholesterol:** {{cholesterol}}

Did you make this recipe?

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Ingredients for the Best Oreo Dump Cake

Simple Pantry Staples

To make this quick Oreo dump cake, you'll need:

- 28 Oreo cookies
- 1 (14-ounce) can sweetened condensed milk
- 1 (8-ounce) container Cool Whip
- 1 box chocolate cake mix
- 1 ½ sticks butter

These basic ingredients create layers of creamy, crunchy, and cakey textures that bake into a decadent dessert with minimal effort.

Ingredient Variations

You can easily customize your Oreo dump cake. Use flavored Oreos like mint, peanut butter, or birthday cake for fun variations. Try white cake mix for a cookies-and-cream twist or dark chocolate cake mix for extra richness. Add chocolate chips or drizzle caramel on top before baking for more indulgence.

How to Make Quick Oreo Dump Cake

Preparing the Pan

Start by preheating your oven to 350°F. Grease a 9×13-inch baking dish with non-stick spray or butter. Having your ingredients ready makes assembly effortless.

Layering the Ingredients

Arrange the Oreo cookies in a single layer across the bottom of your dish. Pour the sweetened condensed milk evenly over them. Use a spatula to spread the Cool Whip over the top, forming a creamy layer. Sprinkle the dry chocolate cake mix evenly over everything, then place thin slices of butter on top, covering the surface as much as possible to prevent dry patches.

Baking the Oreo Dump Cake

Baking Time and Temperature

Bake the cake for 40–45 minutes, until the top looks bubbly and golden around the edges. The sweetened condensed milk will thicken into a caramel-like sauce while the Cool Whip and butter melt into the cake mix, forming a gooey, chocolatey topping.

Cooling and Serving

Let the cake cool for about 10 minutes after baking. This resting time helps the layers set slightly and makes scooping easier. Serve it warm for a soft, melty texture, or let it cool completely for a brownie-like consistency. Pair it with vanilla ice cream or whipped cream for the ultimate dessert experience.

Expert Tips for Success

Keep the Layers Separate

Dump cakes work best when you don't mix the ingredients. The layering process ensures each component cooks into its ideal texture—Oreos form the crust, condensed milk caramelizes, and the cake mix becomes light and fluffy.

Even Butter Coverage

The key to a perfect dump cake is butter distribution. Place butter slices evenly across the surface to ensure all the cake mix gets moistened. If you notice any dry areas after baking, drizzle a little melted butter or milk to fix them.

Fun Variations and Add-Ins

Double Chocolate Delight

For an ultra-rich version, sprinkle mini chocolate chips or chopped dark chocolate over the Cool Whip layer before adding the cake mix. The result is a molten chocolate center that's decadent and satisfying.

Cookies-and-Cream Upgrade

Crush extra Oreos and sprinkle them on top of the butter before baking. The crumbs toast slightly, adding crunch and a stronger cookies-and-cream flavor that pairs perfectly with the creamy base.

Storage and Reheating

Storing Leftovers

Cover the baking dish tightly with plastic wrap or foil and refrigerate for up to five days. The condensed milk layer thickens slightly as it cools, creating a dense, brownie-like texture that tastes even better the next day.

Reheating Options

To reheat, microwave individual portions for 25–30 seconds until warm and gooey. If reheating the entire dish, cover with foil and bake at 325°F for 10 minutes. Avoid reheating multiple times to maintain the cake's creamy texture.

Serving and Pairing Ideas

Delicious Toppings

This dump cake shines with simple toppings. A scoop of vanilla or caramel ice cream complements the warm chocolate perfectly. For added flair, drizzle hot fudge or chocolate syrup over the top, or sprinkle crushed Oreos just before serving.

Best Beverage Pairings

Serve this dessert with a cold glass of milk, a cappuccino, or a rich cup of hot chocolate. During special occasions, pair it with espresso martinis or dessert wine for an elegant twist.

Common Mistakes to Avoid

Overbaking

Overbaking can cause the caramelized condensed milk layer to become dry and sticky. Keep an eye on the cake during the last 5 minutes of baking—it's ready when the top is set but still slightly glossy.

Mixing the Layers

Avoid stirring the ingredients together before baking. Mixing destroys the signature texture that makes dump cakes special. Each layer should remain distinct for the best flavor and consistency.

FAQs

Can I use homemade whipped cream instead of Cool Whip?

Yes. Homemade whipped cream works well as long as it's thick and stable.

Can I make this gluten-free?

Yes. Use gluten-free Oreos and a gluten-free chocolate cake mix.

Can I use a different type of milk?

Sweetened condensed milk is key for texture, but you can add a splash of heavy cream for extra richness.

Can I make this ahead of time?

You can prepare the layers ahead, refrigerate, and bake fresh before serving.

Can I freeze this dessert?

Yes. Cool completely, wrap tightly, and freeze for up to 2 months. Thaw overnight before reheating.

How can I tell when it's done?

The edges should be firm, and the center should be slightly soft and glossy.

Conclusion

The **Quick Oreo Dump Cake Recipe** proves that you don't need complicated steps or expensive ingredients to create an unforgettable dessert. With the perfect balance of creamy, crunchy, and gooey textures, this dessert satisfies any chocolate craving in minutes. Whether you're baking for friends, family, or just yourself, this easy recipe brings instant joy with every bite. Serve it warm with ice cream, enjoy it cold from the fridge, or customize it with your favorite Oreos—it's quick, comforting, and guaranteed to impress every time.