triple-stuffed oreo cake

How do you transform a classic cookie into a decadent dessert? You follow the easy directions (albeit a bit longer than most) for this sky-high Triple-Stuffed Oreo Cake. The results are outstanding - super-moist chocolate cake is sandwiched between layers of super-creamy Oreo frosting and topped with mounds of super-addictive White Chocolate Oreo Popcorn.

SERVES: 10-12

ingredients

Chocolate Cake

- 3 cups sugar
- 3 cups flour
- 1¼ cups cocoa powder
- 2 tsp baking powder
- 2 tsp baking soda
- ¾ tsp kosher salt
- 3 eggs
- 1½ cups buttermilk
- ¾ cup vegetable oil
- 1 cup hot coffee

Creamy Oreo Frosting

- 1 cup butter
- ½ cup shortening
- 5 cups icing sugar
- 1 tsp vanilla extract
- 5 tbsp whole milk
- 8 Oreo cookies, chopped

Oreo Popcorn

- 3½ cups popped popcorn
- 12 Oreo cookies, chopped
- 7oz white chocolate, chopped and melted

- Chocolate cookie crumbs, for garnish

directions

1. For the chocolate cake, preheat oven to 350ºF. Coat four 8-inch round cake pans with non-stick cooking spray. Add sugar, flour, cocoa powder, baking powder, baking soda and salt to an electric mixer. Mix on low speed to combine dry ingredients. Add eggs, milk and oil, beating at medium speed for 2 minutes. Gently fold in hot coffee the batter will be thin. Divide evenly into prepared pans. Bake 23-25 minutes or until a toothpick inserted in the center comes out clean. Completely cool layers before frosting.

2. For the Oreo frosting, in an electric mixer, cream together butter and shortening. Add icing sugar on low speed, a little at a time until well combined. Add vanilla extract and milk. Remove 1¾ cups frosting before adding chopped Oreo cookies. Stir in chopped Oreos to remaining frosting.

3. For the Oreo popcorn, in a large bowl, toss together popcorn, chopped Oreos and melted white chocolate. Once well combined, pour out onto a baking sheet to harden. Once hardened, the popcorn can be broken into large pieces to decorate the top.

4. To assemble cake, place one cake layer on a serving dish. Top with 1 cup of Oreo frosting and spread evenly over layer. Top with the second cake layer and use 1 cup of Oreo frosting again. Place the third cake layer on and spread the remaining 1 cup Oreo frosting. Top with remaining layer and use the 1¾ cups white frosting over the top and sides of the cake. Pile the Oreo popcorn on the top of the cake and garnish the sides of the cake with chocolate cookie crumbs.