



# Sweet Cookie Journey



## Vanilla Cake & Oreo Buttercream

### Ingredients:

#### Cake Ingredients

2 Cups Sugar  
2 Sticks Butter, room temperature  
3 Eggs, room temperature  
1 1/2 tsp Vanilla Extract  
1 Cup Milk  
2 1/2 Cup All Purpose Flour  
2 1/2 tsp Baking Powder  
1/2 tsp Salt

#### Oreo Buttercream Ingredients

1 1/2 Cup Butter, room temp  
5 Cups Confectioner Sugar  
1 1/3 cups Oreos Crushed  
1/4 cup Heavy Cream  
1/2 cup Oreos Crushed (extra for added crunch on top of filling)



### Prep your Cake Ingredients

#### Mixing Bowl

Butter, Sugar

#### Wet Ingredients:

1st Cup - Egg, Vanilla Extract  
2nd Cup - Milk

#### Dry Ingredients

Flour, Baking Powder, Salt  
(Add in a bowl & Sift)

### Lets Begin:

#### ✓ Make Cake

Preheat Oven 350 degrees  
Place butter and sugar in mixing bowl, mix until light and fluffy  
Add (1st wet ingredients) Egg & Extract - Mix and scrape the sides  
Add 1/4 of (dry ingredients) Flour, B. Powder & Salt  
Add 1/3 of (2nd wet ingredients) Milk  
Continue with Flour and Milk (ending with flour) Do not Overmix  
Prepare Cake Pans, trace parchment paper cut and place in bottom of pan  
Add Batter into each pan Bake for about 45 min or until toothpick comes out clean

#### ✓ Make Buttercream

Mix Butter until light and fluffy, add the Sugar & Heavy Cream and mix well  
Once is mix well, add crushed Oreos until it looks smooth. Ready to use.



### Assemble Cake

With Cooled Cakes, slice in half. Add Buttercream to pastry bag pipe around the edge of cake and continue to fill up to the center. Add crushed oreos on top. Continue next layer  
Frost the outside until cake is all cover and smooth.  
(Optional) Decorate or pipe the top with Swiss Meringue or with the Oreo Buttercream



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