

Chocolate Oreo Cream Cake

1 pkg chocolate cake mix, baked in two 9" round pans, cooled and removed from pans

Filling:

8 oz cream cheese, softened

1/2 cup sugar

2 cups cool whip, thawed

12 oreo cookies, coarsely chopped

Frosting:

1/3 cup plus 1 Tbsp cocoa powder

4 1/2 cups powdered sugar

6 Tbsp butter, softened

1 1/2 tsp vanilla

6 Tbsp milk

Prepare filling by beating together cream cheese and sugar with a hand mixer. Fold in the cool whip. Then fold in the Oreos.

Prepare frosting by whisking together cocoa powder and powdered sugar. Add butter, vanilla, and milk. Mix with a hand mixer until smooth. Add more milk to reach desired consistency.

Place one layer of the cake on a serving platter or cake platter. Top with the filling and spread evenly. Place remaining cake on top. Frost the top and sides with the chocolate frosting.

Recipe adapted from [Real Mom Kitchen](#) and [Kraft](#)

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