

## How I Layer Creamy Mousse, Crushed Cookies, and Ganache into One Epic Cake

Soft vanilla cake layers with chopped Oreos baked right in



**OVEN**  
**350°F**

**TIME**  
**30 to 35 min**

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### INGREDIENTS

3 cups (382 g) all-purpose flour  
2 teaspoons baking powder  
1/4 teaspoon baking soda  
1/2 teaspoon salt  
8 tablespoons (113 g) unsalted butter, room temperature  
2 cups (400 g) granulated sugar  
1/4 cup (60 ml) vegetable oil  
1/4 cup (60 g) sour cream  
1/2 teaspoon vanilla extract  
1 cup (240 ml) whole milk  
6 large egg whites (198 g)  
16 Oreo cookies, chopped  
1 cup (170 g) white chocolate, chopped  
1 cup (240 ml) heavy cream, divided  
1/2 cup (113 g) cream cheese, softened  
4 Oreo cookies, finely chopped  
10 tablespoons (141 g) unsalted butter, room temperature  
1 cup (226 g) cream cheese, room temperature  
4 cups (500 g) powdered sugar  
1/4 teaspoon salt  
2 teaspoons vanilla extract  
1 cup pulverized Oreo cookies, divided  
2/3 cup (113 g) semi-sweet chocolate, chopped  
1/2 cup (120 ml) heavy cream

Step-by-Step Instructions:

Tips for a Flawless Finish:

Don't skip the parchment in the pans - it helps the cakes release cleanly

Fold egg whites gently to keep the cake light

Chill the mousse before assembling so it holds its shape

Use a piping bag or zip-top bag with the corner snipped for clean layers

Let the ganache cool before dripping to avoid melting the frosting

How I Serve It:

A tall glass of milk

Hot coffee or cold brew

A scoop of vanilla or cookies and cream ice cream for extra indulgence

## DIRECTIONS

1. Bake the Cake LayersI preheat the oven to 350°F and grease three 8-inch cake pans, lining the bottoms with parchment paper. In one bowl, I whisk the flour, baking powder, baking soda, and salt.
2. In a separate bowl, I cream together the butter, sugar, and oil until light and fluffy. Then I mix in the sour cream and vanilla.
3. I alternate adding the milk and dry ingredients to the batter in batches, mixing until just combined. In another bowl, I beat the egg whites to stiff peaks and gently fold them into the batter, along with the chopped Oreos.
4. I divide the batter evenly between the pans and bake for 30 to 35 minutes, or until a toothpick comes out clean. I let the cakes cool completely before assembling.
5. 2. Make the MousseTo start, I heat 1/4 cup of heavy cream and pour it over the chopped white chocolate. I let it sit for a minute, then stir until smooth. Once it's cool, I beat the cream cheese until smooth and stir in the white chocolate mixture and vanilla.
6. Then I whip the remaining 3/4 cup of cream until stiff peaks form and fold it into the chocolate mix with the finely chopped Oreos. I chill the mousse until I'm ready to use it.
7. 3. Prepare the FrostingIn a large bowl, I beat the butter and cream cheese together until smooth. Then I add powdered sugar, salt, and vanilla, beating until fluffy. I mix in half of the pulverized Oreo crumbs, saving the rest for decorating.
8. 4. Make the GanacheI pour hot heavy cream over the

chopped chocolate and stir until glossy. Letting it cool for 10 to 15 minutes gives it just the right consistency for dripping.

9. 5. Assemble the Cake! place one cake layer on a plate and pipe a ring of frosting around the edge. Then I fill the center with mousse. I repeat the process for the second layer, then top with the final cake layer.
10. Next, I frost the outside of the cake with a smooth layer of the cream cheese frosting. I press the remaining Oreo crumbs into the sides and chill the whole cake for at least 30 minutes.
11. 6. Add the Ganache and Decorate! Once the cake is chilled, I use a spoon to drip ganache around the edges and then spread the rest on top. For a final touch, I pipe frosting swirls on top and decorate with halved Oreos and extra cookie crumbs.
12. Tips for a Flawless Finish: Don't skip the parchment in the pans - it helps the cakes release cleanly
13. Fold egg whites gently to keep the cake light
14. Chill the mousse before assembling so it holds its shape
15. Use a piping bag or zip-top bag with the corner snipped for clean layers
16. Let the ganache cool before dripping to avoid melting the frosting
17. How I Serve It: This cake is a showstopper at any party or gathering. I like to serve it chilled, which keeps the mousse firm and the ganache glossy. One slice is rich and satisfying, but most people go back for seconds.
18. Pair it with:
19. A tall glass of milk
20. Hot coffee or cold brew
21. A scoop of vanilla or cookies and cream ice cream for extra indulgence
22. FAQs From My Kitchen: Q: Can I make the cake ahead of time?A: Yes. You can bake the cake layers and make the mousse and frosting a day in advance. Just assemble and decorate the day you plan to serve.
23. Q: Can I freeze it?A: Absolutely. Freeze the fully assembled cake or leftover slices. Wrap tightly and freeze for up to two months.
24. Q: What if I don't have white chocolate for the mousse?A: You can substitute with a few extra tablespoons of cream cheese and increase the sugar slightly for sweetness.
25. Q: Can I use boxed cake mix instead?A: Sure. Use a white or vanilla cake mix and stir in chopped Oreos. It's a great shortcut if you're in a pinch.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/how-i-layer-creamy-mousse-crushed-cookies-and-ganache-into-one-epic-cake/>