

Ultimate Cookies and Cream Cake with Mousse & Ganache Drip

Cookies and Cream Cake (With Oreo Mousse & Ganache Drip)



OVEN
350°F

TIME
35 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

Cookies and Cream Cake Batter:

- 3 cups (382 g) all-purpose flour
- 2 tsp baking powder
- ... tsp baking soda
- ‰ tsp salt
- 8 tbsp (113 g) unsalted butter, room temp
- 2 cups (400 g) granulated sugar
- ... cup (60 ml) vegetable oil
- ... cup (60 g) sour cream
- ‰ tsp vanilla extract
- 1 cup (240 ml) whole milk
- 6 large egg whites (about 198 g)
- 16 Oreo cookies, chopped

Cookies and Cream Mousse:

- 1 cup (170 g) white chocolate, chopped
- 1 cup (240 ml) heavy cream, divided
- ‰ cup (113 g) cream cheese, softened
- 4 Oreo cookies, finely chopped

Cookies and Cream Frosting:

- 10 tbsp (141 g) unsalted butter, room temp
- 1 cup (226 g) cream cheese, room temp
- 4 cups (500 g) powdered sugar
- ... tsp salt
- 2 tsp vanilla extract
- 1 cup pulverized Oreo cookies, divided

Ganache Drip:

2/3 cup (113 g) chopped semi-sweet chocolate

3/4 cup (120 ml) heavy cream

DIRECTIONS

1. ? Make the Cake Layers: Prep: Preheat oven to 350°F (175°C). Grease and line three 8-inch cake pans with parchment.
2. Dry : Mix: In a small bowl, whisk together flour, baking powder, baking soda, and salt.
3. Cream: Beat butter for 30 seconds, then add sugar and oil. Beat until fluffy.
4. Mix in sour cream and vanilla.
5. Alternate : Mixing: Add the dry mixture and milk in thirds, starting and ending with the dry mix. Do not overmix.
6. In a separate bowl, whip egg whites until stiff peaks form.
7. Gently fold egg whites into the batter, followed by chopped Oreos.
8. Divide batter evenly into pans and bake for 35 minutes, or until a toothpick comes out clean.
9. Cool in pans for 10 minutes, then transfer to wire racks.
10. ? Make the Mousse: Place chopped white chocolate in a bowl.
11. Heat ... cup of cream and pour over chocolate. Stir until smooth. Let cool.
12. In another bowl, beat cream cheese until smooth. Mix in cooled chocolate and vanilla.
13. Whip remaining 3/4 cup cream until stiff peaks form.
14. Fold whipped cream and chopped : Oreos into the chocolate mixture. Chill.
15. ? Make the Frosting: Beat butter for 30 seconds. Add cream cheese and beat until smooth.

16. Add powdered sugar, salt, and vanilla. Mix on low, then beat on medium-high for 2 minutes.
17. Mix in ½ cup of pulverized Oreos.
18. ? Ganache Drip: Place chopped chocolate in a bowl.
19. Heat cream and pour over chocolate. Stir until glossy and smooth.
20. Cool for 10-15 minutes before using for drip effect.
21. ? Assembly: Place one cooled cake layer on a plate. (Brush with simple syrup if desired.)
22. Pipe a ring of frosting around the edge. Fill the center with mousse and spread evenly.
23. Repeat with remaining layers.
24. Frost the top and sides with remaining frosting.
25. Press remaining : Oreo crumbs into the sides.

TIPS FOR SUCCESS

Room temp ingredients = smoother batter and better texture.

Chill mousse and ganache just enough to be spreadable but not stiff.

For cleaner slices, chill cake completely and wipe the knife between cuts.

Use a cake turntable and offset spatula for smoother frosting. ?

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

Original recipe: <https://chefmaniac.com/ultimate-cookies-and-cream-cake-with-mousse-ganache-drip/>