

## Strawberry Crunch Cake with Cream Cheese Frosting & Oreo Crumble

? Homemade Strawberry Crunch Cake



**TIME**  
**30 min**

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### INGREDIENTS

#### Cake:

1 box white cake mix (plus ingredients listed on box: eggs, oil, water)

1 (3 oz) box strawberry gelatin (like Jell-O)

#### Filling & Frosting:

1 package (8 oz) cream cheese, softened

1 cup powdered sugar

2 teaspoons vanilla extract

2 cups heavy whipping cream

#### Crunch Topping:

20 golden sandwich cookies (like Golden Oreos), crushed

3 tablespoons melted butter

1/2 box (1.5 oz) strawberry gelatin mix

1/2 cup crushed freeze-dried strawberries (optional but adds great flavor)

#### Garnish:

Fresh strawberries, sliced

White chocolate drizzle (optional)

#### ? Instructions:

1 Bake the Cake:

Preheat oven and prepare the white cake batter according to package directions.

Divide the batter into two bowls. Stir the strawberry gelatin into one half.

Spoon both batters into cake pans in alternating dollops for a marbled effect, or make separate pink

and white layers.

Bake according to box instructions, then cool completely.

2 Make the Frosting:

Beat softened cream cheese until smooth.

Add powdered sugar and vanilla, beat until creamy.

In a separate bowl, whip the heavy cream to stiff peaks.

Gently fold the whipped cream into the cream cheese mixture. Chill until ready to use.

3 Make the Crunch Topping:

Mix crushed golden cookies with melted butter, strawberry gelatin powder, and freeze-dried strawberries if using.

Toss until crumbly and vibrant pink.

4 Assemble the Cake:

Place one cake layer on a serving plate.

Spread a thick layer of the frosting.

Add the second cake layer and frost the entire outside of the cake.

Press the strawberry crunch topping onto the sides and top of the cake. Use your hands or a spoon to gently press it in.

## DIRECTIONS

1. Bake the Cake:: Preheat oven and prepare the white cake batter according to package directions.
2. Divide the batter into two bowls. Stir the strawberry gelatin into one half.
3. Spoon both batters into cake pans in alternating dollops for a marbled effect, or make separate pink and white layers.
4. Bake according to box instructions, then cool completely.
5. Make the Frosting:: Beat softened cream cheese until smooth.
6. Add powdered sugar and vanilla, beat until creamy.
7. In a separate bowl, whip the heavy cream to stiff peaks.
8. Gently fold the whipped cream into the cream cheese mixture. Chill until ready to use.
9. Make the Crunch Topping:: Mix crushed golden cookies with melted butter, strawberry gelatin powder, and freeze-dried strawberries if using.
10. Toss until crumbly and vibrant pink.
11. Assemble the Cake:: Place one cake layer on a serving plate.
12. Spread a thick layer of the frosting.
13. Add the second cake layer and frost the entire outside of the cake.
14. Press the strawberry crunch topping onto the sides and top of the cake. Use your hands or a spoon to gently press it in.
15. Garnish & Serve:: Add fresh sliced strawberries on top.

16. Drizzle with melted white chocolate if desired.
17. Chill slightly before slicing for the cleanest layers!
18. ? Tips & Tricks: Make it ahead: You can bake the cake layers and prepare the crunch topping up to 2 days in advance.
19. Use room temperature cream cheese for the smoothest frosting.
20. Chill your cake for 30 minutes before serving for the best slice and structure.
21. Double the crunch topping if you want to coat the entire cake generously (highly recommended!).
22. ? Serving Suggestions & Pairings: This cake is perfect for spring and summer gatherings, but it also shines on a dessert table alongside:
23. No-Bake : Oreo Cream Pie - creamy and fast
24. Rainbow : Sprinkle Cookies - colorful, fun, and kid-approved
25. Caramel : Apple Pie Cookies - perfect contrast with the fruity strawberry

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

Original recipe: <https://chefmaniac.com/strawberry-crunch-cake-with-cream-cheese-frosting-oreo-crumble/>