

## Oreo-Stuffed Honeybun Cake with Creamy Cinnamon Frosting

Oreo Honeybun Cake with Cinnamon Cookies n' Cream Icing ??



**OVEN**  
**350°F**

**TIME**  
**35 min**

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### INGREDIENTS

For the Cake:

- 1 box (15.25 oz) yellow cake mix
- 1 cup sour cream
- $\frac{1}{2}$  cup vegetable oil
- 4 large eggs
- 1 package (3.9 oz) instant vanilla pudding mix
- 1 cup crushed Oreos (about 10-12 cookies)
- 1 tsp vanilla extract

For the Cinnamon Swirl:

- 1 cup brown sugar
- 1 tbsp ground cinnamon
- $\frac{1}{2}$  cup crushed Oreos (optional, for added crunch)

For the Cinnamon Cookies n' Cream Icing:

- 1 cup heavy whipping cream
- 1 package (8 oz) cream cheese, softened
- 2 cups powdered sugar
- 1 tsp ground cinnamon
- $\frac{1}{2}$  cup crushed Oreos (for topping)

### DIRECTIONS

- 1.** Step 1 - Prep Your Oven & Pan: Preheat oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan or line with parchment.
- 2.** Step 2 - Make the Cake Batter: In a large bowl, mix cake mix, sour cream, oil, eggs, pudding mix, crushed Oreos, and vanilla extract until smooth.
- 3.** Step 3 - Create the Swirl: In a separate bowl, combine brown sugar and cinnamon. Stir in extra crushed Oreos if desired.
- 4.** Step 4 - Layer & Swirl: Pour half the cake batter into the pan. Sprinkle half the cinnamon sugar mixture over it. Add the remaining batter, then top with the rest of the cinnamon sugar. Use a knife or skewer to gently swirl the layers for that classic honeybun look.
- 5.** Step 5 - Bake: Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean. Cool for 10 minutes in the pan, then transfer to a wire rack to cool completely.

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

Original recipe: <https://chefmaniac.com/oreo-stuffed-honeybun-cake-with-creamy-cinnamon-frosting/>