

Oreo Cupcake Heaven: Decadent Chocolate Oreo Cupcakes with Frosting

Get ready to enter dessert paradise with these incredible



OVEN
350°F

TIME
5 min

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INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 cup sugar (granulated)
- 1/2 cup unsweetened cocoa powder
- 1 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt
- 2 large eggs
- 1 cup buttermilk
- 1/2 cup vegetable oil
- 1 tsp vanilla extract
- 1 cup boiling water
- 1/2 cup Oreo cookies, crushed (for batter)
- 1 cup unsalted butter, softened (2 sticks)
- 3-4 cups powdered sugar (confectioners' sugar)
- 1/2 cup heavy cream
- 1/2 cup Oreos, crushed (for frosting)
- 12 whole Oreo cookies

Swaps and Notes:

Unsweetened Cocoa Powder: Use good quality unsweetened cocoa powder (natural or Dutch-processed). Dutch-processed may yield a darker, less bitter chocolate flavor.

Buttermilk: If you don't have buttermilk, you can make a substitute: add 1 tablespoon of lemon juice or white vinegar to a liquid measuring cup, then fill the rest of the 1 cup with regular milk. Let it sit for 5 minutes before using.

Vegetable Oil: A neutral oil like canola or sunflower oil works best.

Boiling Water: This helps bloom the cocoa powder, intensifying the chocolate flavor, and contributes to the cake's moist texture. The thin batter is correct!

Oreos (for batter): Crush these into fine crumbs. A food processor works best.

Unsalted Butter (Frosting): Ensure butter is well-softened (room temperature) for a smooth, creamy frosting.

Powdered Sugar (Frosting): Adjust the amount to your desired sweetness and frosting consistency.

Heavy Cream (Frosting): Adds richness and fluffiness. Add gradually.

Vanilla Extract (Frosting): Pure vanilla extract is recommended.

Oreos (for frosting): Crush these into fine crumbs, similar to the batter Oreos.

Whole Oreos (Topping): For a classic, visually appealing finish.

DIRECTIONS

1. Let's bake and decorate these decadent : Oreo Cupcakes!
2. Preheat & : Prep: Preheat your oven to 350°F (175°C). Line a standard 12-cup muffin pan with paper cupcake liners.
3. Crush : Oreos (for batter): Crush 12 Oreo cookies into fine crumbs. A food processor is ideal for this, or you can place them in a zip-top bag and crush them with a rolling pin.
4. Mix : Dry Ingredients (Cupcakes): In a large mixing bowl, sift together the all-purpose flour, granulated sugar, unsweetened cocoa powder, baking soda, baking powder, and salt. Whisk well to combine and break up any lumps.
5. Combine : Wet Ingredients (Cupcakes): Add the eggs, buttermilk, vegetable oil, and vanilla extract to the dry ingredients. Mix with an electric mixer on low speed (or a whisk by hand) until just combined and smooth. Scrape down the sides of the bowl.
6. Add : Boiling Water: Carefully pour in the 1 cup of boiling water into the batter. Mix gently until the batter is smooth. The batter will be thin and runny - this is completely normal for this type of chocolate cake, and it helps create a super moist cupcake!
7. Fold in : Crushed Oreos & Fill Liners: Gently fold in the 12 crushed Oreo cookies into the thin batter. Pour the batter evenly into the prepared cupcake liners, filling each about 2/3 full. This allows room for them to rise.
8. Bake : Cupcakes: Bake for 18-20 minutes, or until a wooden skewer or toothpick inserted into the center of

a cupcake comes out clean (no wet batter attached). The cupcakes should be springy to the touch. Remove from the oven and let them cool completely in the muffin pan on a wire rack before frosting. Cooling completely is crucial!

9. **Prepare : Oreo Frosting:** While the cupcakes cool, prepare the frosting. In a large mixing bowl (or the bowl of a stand mixer with a paddle attachment), beat the 1 cup of softened unsalted butter until it's light and creamy. Gradually add the 3-4 cups of powdered sugar, alternating with the ... cup heavy cream, beating on low speed until combined after each addition, then increasing to medium-high speed until you reach your desired consistency (light, fluffy, and smooth). Mix in 1 teaspoon vanilla extract. Finally, gently fold in the 12 crushed Oreos (for frosting) into the buttercream.
10. **Frost & : Decorate:** Once the cupcakes have cooled completely, frost each one generously using an offset spatula or a piping bag with your favorite tip.
11. **Top with : Whole Oreos:** Top each frosted cupcake with one whole Oreo cookie for a fun and iconic finish. If desired, sprinkle a few extra crushed Oreos around the base of the whole cookie.

SWAPS & NOTES

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Let it sit for 5 minutes before using.

TIPS FOR SUCCESS

Measure Flour Correctly: Spoon and level your flour (don't scoop directly from the bag) to avoid adding too much, which can result in dry cupcakes.

Boiling Water: This step is crucial for blooming the cocoa powder and enhancing moisture.

Don't be alarmed by the thin batter!

Don't Overmix Batter: Overmixing develops gluten, leading to tough cupcakes.

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

Original recipe: <https://chefmaniac.com/oreo-cupcake-heaven-decadent-chocolate-oreo-cupcakes-with-frosting/>