

No-Bake Funfetti Oreo Icebox Cake - A Colorful, Creamy Delight!

No-Bake Funfetti Oreo Icebox Cake - A Creamy, Colorful Party Treat!



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10 min

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INGREDIENTS

- 1 package Oreo cookies
- 2 cups whipped cream (or whipped topping)
- 1/2 cup sprinkles
- 1 cup milk

How to Make Funfetti Oreo Icebox Cake:

1. Crush the Oreos:

Place the Oreo cookies in a zip-top bag and crush them into small pieces.

You can also leave some whole for added texture!

2. Dip & Layer the Cookies:

Pour 1 cup of milk into a shallow bowl.

Dip each Oreo cookie in the milk for 1-2 seconds (just enough to soften slightly).

Lay the dipped cookies in a single layer at the bottom of your dish.

3. Spread the Whipped Cream:

Add a thick, even layer of whipped cream over the cookies.

4. Add the Funfetti Magic:

Sprinkle funfetti sprinkles over the whipped cream for a burst of color!

5. Repeat Layers:

Continue layering: Oreos -> whipped cream -> sprinkles, until you use all the ingredients.

The final layer should be whipped cream topped with extra sprinkles!

6. Chill to Set:

Cover the dish with plastic wrap and refrigerate for at least 4 hours (or overnight for best results).

7. Serve & Enjoy!:

Scoop out big, creamy slices and enjoy the delicious Oreo goodness!

Pro Tips for the Best Icebox Cake:

Fun Variations to Try:

What to Serve with Funfetti Oreo Icebox Cake:

FAQs About Funfetti Oreo Icebox Cake:

The Ultimate No-Bake Funfetti Dessert!:

DIRECTIONS

1. **Crush the Oreos:** Place the Oreo cookies in a zip-top bag and crush them into small pieces.
2. You can also leave some whole for added texture!
3. **Dip & Layer the Cookies:** Pour 1 cup of milk into a shallow bowl.
4. **Dip each :** Oreo cookie in the milk for 1-2 seconds (just enough to soften slightly).
5. Lay the dipped cookies in a single layer at the bottom of your dish.
6. **Spread the Whipped Cream:** Add a thick, even layer of whipped cream over the cookies.
7. **Add the Funfetti Magic:** Sprinkle funfetti sprinkles over the whipped cream for a burst of color!
8. **Repeat Layers:** Continue layering: Oreos -> whipped cream -> sprinkles, until you use all the ingredients.
9. The final layer should be whipped cream topped with extra sprinkles!
10. **Chill to Set:** Cover the dish with plastic wrap and refrigerate for at least 4 hours (or overnight for best results).
11. **Serve & Enjoy!:** Scoop out big, creamy slices and enjoy the delicious Oreo goodness!
12. ? **Tip:** Top with extra crushed Oreos, sprinkles, or chocolate drizzle before serving!
13. **Pro Tips for the Best Icebox Cake:** ? Don't Overdip the Oreos - A quick dip is enough! Over-soaking will make them mushy.? Let It Chill Overnight - This allows the flavors to meld together beautifully.? Want Extra Layers? - Use a deeper dish to create more layers of cookies and cream.? For a Firmer Texture -

Freeze it for 30 minutes before serving for an ice cream cake feel.

14. Fun Variations to Try: ? Strawberry Funfetti Icebox Cake - Use Golden Oreos and add fresh strawberries between layers.? Chocolate Lover's Icebox Cake - Mix cocoa powder into the whipped cream for extra chocolatey goodness.? Birthday Cake Icebox Cake - Use birthday cake-flavored Oreos and extra sprinkles!? Cookies & Cream Explosion - Stir crushed Oreos into the whipped cream for even more crunch.
15. What to Serve with Funfetti Oreo Icebox Cake: This cool and creamy dessert pairs perfectly with:
16. ? Iced Coffee or Cold Brew - The slight bitterness balances out the sweetness.? Vanilla Ice Cream - Double up on the creamy goodness!? Chocolate Syrup Drizzle - A rich finishing touch.? Milkshakes or Smoothies - For an extra fun dessert combo.
17. FAQs About Funfetti Oreo Icebox Cake: Q: How long does this icebox cake last?A: Store in the refrigerator for up to 3 days-but it's so delicious, it won't last that long!
18. Q: Can I freeze it?A: Yes! Freeze for up to 2 weeks and thaw for 10 minutes before serving for an ice cream cake texture.
19. Q: Can I use homemade whipped cream?A: Absolutely! Beat 2 cups heavy cream + 2 tbsp powdered sugar until stiff peaks form.
20. Q: Can I use different Oreos?A: Yes! Try Golden Oreos, Birthday Cake Oreos, or Double Stuf Oreos for a fun twist.
21. The Ultimate No-Bake Funfetti Dessert!: This No-Bake Funfetti Oreo Icebox Cake is the perfect make-ahead dessert for parties, birthdays, or just a sweet treat for yourself. It's creamy, crunchy, and packed with colorful sprinkles, making it as fun to eat as it is to make!
22. Try it out and let me know-what's your favorite way to enjoy an icebox cake? Drop a comment and share your dessert creations! ???

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

Original recipe: <https://chefmaniac.com/no-bake-funfetti-oreo-icebox-cake-a-colorful-creamy-delight/>