

## No-Bake Funfetti Oreo Icebox Cake: Easy, Creamy, and Perfect for Parties

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**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

Swaps and Notes:

**Cookie Flavor:** Don't limit yourself to Funfetti!

Try Mint Oreos, Peanut Butter Oreos, or even Chocolate Wafer cookies for a different take.

**Dairy-Free:** You can use a stable non-dairy whipped topping (like coconut cream or a store-bought vegan whipped cream) and non-dairy milk (like oat or almond) for a delicious dairy-free version.

**Richer Filling:** If you like a cheesecake-like tang, definitely add the 4 oz of softened cream cheese. Beat it until smooth before folding in the whipped cream mixture.

**Spice it Up:** A tiny pinch of salt in the whipped cream will actually enhance the sweetness and flavor profile.

### DIRECTIONS

1. **Prep :** Time: 20 minutes | Chill Time: 6-8 hours | Serves: 10-12
2. **Step 1 - Whip the Cream Filling:** In a large, chilled mixing bowl, beat the heavy whipping cream, powdered sugar, and vanilla extract using an electric mixer (handheld or stand mixer) on high speed. Continue beating until stiff peaks form. If you lift the whisk, the peaks of cream should hold their shape firmly. Gently fold in the 4 1/2 cup of rainbow sprinkles. If using the optional cream cheese, beat it until smooth first, then gently fold the whipped cream into it.
3. **Step 2 - Prep the Cookies:** Pour the milk into a shallow dish or small plate. This needs to be wide enough to quickly dip an Oreo.
4. **Step 3 - Dip and Layer the First Layer:** Take one Oreo at a time and quickly dip it into the milk for about 2-3 seconds per side. Do not soak! You just want a quick dunk. Arrange the dipped Oreos in a single, tight layer at the bottom of your 9x5 inch loaf pan or 8x8 inch baking dish. Break a few cookies to fill any gaps.
5. **Step 4 - Add the Cream Layer:** Spread about 3/4 of the Funfetti whipped cream mixture evenly over the first layer of dipped Oreos. Ensure the cream touches all the cookies and fills the spaces.
6. **Step 5 - Repeat and Finish:** Continue layering: Dip another batch of cookies, arrange them over the cream, and top with the next 3/4 of the cream. Repeat one last time, finishing with the remaining cream on top.
7. **Step 6 - Decorate and Chill:** Use an offset spatula to smooth the top layer of cream. Decorate the top with extra sprinkles, mini Oreos, or crushed cookies. Cover

the dish tightly with plastic wrap and refrigerate for a minimum of 6 hours, but ideally overnight (8-12 hours). This chilling time is crucial for the cookies to fully soften into a moist, cake-like texture.

## SWAPS & NOTES

Birthday Cake Oreos 2 packages (approx. 24 cookies each) Can substitute with regular, Double Stuf, or Golden Oreos.

Milk 3/2 cup Whole milk or 2% works best for dipping.

Heavy Whipping Cream 1 1/3 cups Must be cold to whip properly.

Powdered Sugar 1/4 cup Essential for stabilizing and sweetening the cream.

## TIPS FOR SUCCESS

The Quick Dip is Key: Over-soaking the Oreos will result in a mushy mess.

A quick 2-second dunk is all it takes for the milk to penetrate just enough for the chilling process to do the rest.

Use Cold Cream: Your heavy whipping cream must be very cold (straight from the fridge) to whip into stiff peaks quickly.

A cold bowl and whisk attachment help too!

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

Original recipe: <https://chefmaniac.com/no-bake-funfetti-oreo-icebox-cake-easy-creamy-and-perfect-for-parties/>