

Easy No-Bake Funfetti Oreo Icebox Cake (Colorful & Crowd-Pleasing!)

No-Bake Funfetti Oreo Icebox Cake - Colorful, Creamy & So Easy



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Ready

INGREDIENTS

- 1 package Oreo cookies
- 2 cups heavy whipping cream
- ... cup powdered sugar
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup rainbow sprinkles
- Optional: white chocolate chips for garnish

DIRECTIONS

- 1.** Whip the Cream: In a large bowl, beat heavy cream, powdered sugar, and vanilla until stiff peaks form.
- 2.** Prepare the Pan: Line an 8x8 or 9x9 baking dish with parchment paper for easy removal.
- 3.** First Layer: Spread a thin layer of whipped cream on the bottom.
- 4.** Add Oreos: Arrange a single layer of Oreos over the cream.
- 5.** Add Cream & Sprinkles: Spread whipped cream over the Oreos and sprinkle with rainbow sprinkles.
- 6.** Repeat Layers: Continue layering Oreos, cream, and sprinkles until ingredients are used up, finishing with whipped cream on top.
- 7.** Chill: Cover and refrigerate for at least 4-6 hours (overnight is best).
- 8.** Garnish & Serve: Top with extra sprinkles or white chocolate chips before slicing.

SWAPS & NOTES

Golden Oreos: For a lighter look and flavor.

Funfetti Oreos: Double down on the sprinkle theme.

Cool Whip shortcut: Substitute for whipped cream if needed.

Chocolate drizzle: Melt white or dark chocolate for extra flair.

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

Original recipe: <https://chefmaniac.com/easy-no-bake-funfetti-oreo-icebox-cake-colorful-crowd-pleasing/>