

Blondie Oreo Buttermilk Pound Cake That's Rich, Buttery, and Bakery-Worthy

Blondie Oreo Buttermilk Pound Cake



OVEN
325°F

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INGREDIENTS

- 3 cups cake flour
- 3 cups granulated sugar
- 4 sticks salted butter
- 5 eggs
- 8 ounces buttermilk
- Oreo cookies, crushed or chopped
- Vanilla extract
- Baking soda or baking powder, depending on the exact version
- Optional glaze or frosting for finishing

DIRECTIONS

1. Preheat your oven to 325°F and grease a Bundt pan thoroughly.
2. Cream the butter and sugar until light and fluffy.
3. Add the eggs one at a time, mixing well after each addition.
4. Stir in the vanilla.
5. Add the cake flour in portions, alternating with the buttermilk, and mix just until combined.
6. Fold in the crushed : Oreo cookies gently.
7. Pour the batter into the prepared pan and smooth the top.
8. Bake until the cake is golden and a tester comes out mostly clean.
9. Cool in the pan briefly, then turn out onto a rack to cool completely.
10. Finish with a glaze, powdered sugar, or extra cookie crumbs if desired.
11. This method is a best-fit pound cake approach built around the ingredient structure visible in the recipe snippets, not a verbatim copy of the inaccessible source page. The accessible snippets support that this recipe uses a standard buttermilk pound cake base.

SWAPS & NOTES

You can keep this recipe flexible without losing what makes it special.

Use unsalted butter if that's what you have, then add a little salt to the batter.

Regular Oreos work well, but golden sandwich cookies can lean into the "blondie" vibe.

Sour cream can replace part of the buttermilk for an even richer cake.

TIPS FOR SUCCESS

The biggest pound cake secret is patience.

Creaming the butter and sugar properly helps create that signature fine crumb, and overmixing once the flour goes in can make the cake heavy.

Another good tip is to coat the Oreo pieces lightly in a spoonful of flour before folding them in.

That can help distribute them more evenly through the batter.

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

Original recipe: <https://chefmaniac.com/blondie-oreo-buttermilk-pound-cake-thats-rich-buttery-and-bakery-worthy/>