



Oreo Poke Cake



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Introduction

Oreo poke cake is a delightful dessert that combines the flavors of chocolate cake with the creamy goodness of Oreo cookies. This indulgent treat is not only visually appealing but also easy to make, making it a perfect choice for any occasion. With its layers of chocolate, whipped cream, and crushed Oreos, this cake is sure to be a hit among family and friends.

Detailed Ingredients with measures

- 1 box chocolate cake mix
- 1 cup water
- 1/2 cup vegetable oil
- 3 large eggs
- 1 can sweetened condensed milk (14 oz)
- 1 cup heavy whipping cream
- 1/4 cup powdered sugar
- 1 teaspoon vanilla extract
- 15 Oreo cookies, crushed

Prep Time

The prep time for this Oreo poke cake is approximately 20 minutes.

Cook Time, Total Time, Yield

Cook time is about 30-35 minutes, making the total time to prepare and

bake the cake roughly 50-55 minutes. This recipe yields about 12 servings, perfect for sharing with a crowd.



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Detailed Directions and Instructions

Step 1: Prepare the Cake

Begin by preheating your oven to 350°F (175°C). Grease a 9×13-inch baking dish.

Step 2: Mix the Cake Batter

In a large mixing bowl, combine the cake mix, eggs, water, and oil. Beat the mixture with an electric mixer on medium speed for about 2 minutes until well blended.

Step 3: Bake the Cake

Pour the cake batter into the prepared baking dish and spread it evenly. Bake in the preheated oven for 30-35 minutes or until a toothpick inserted in the center comes out clean.

Step 4: Poke the Cake

Once baked, remove the cake from the oven and allow it to cool for about 10 minutes. Use the end of a wooden spoon or a similar object to poke holes all over the surface of the cake.

See also [Garlic Parmesan Chicken with Creamy Rice](#)

Step 5: Prepare the Oreo Mixture

In a separate bowl, combine the sweetened condensed milk and chocolate fudge sauce. Stir until well mixed.

Step 6: Pour the Mixture Over the Cake

Carefully pour the Oreo mixture over the poked cake, making sure to fill all the holes. Use a spatula to spread it evenly across the top.

Step 7: Refrigerate

Cover the cake with plastic wrap and refrigerate for at least 4 hours, or overnight, to allow the flavors to meld and the cake to absorb the mixture.

Step 8: Prepare the Topping

Before serving, layer crushed Oreo cookies and Cool Whip over the top of the cake. Spread it evenly for a decorative finish.

Step 9: Serve and Enjoy

Slice the cake into squares and serve chilled. Enjoy the delightful combination of flavors and textures.

Notes

Note 1: Cake Mix Options

You can use any flavor of cake mix if you prefer a different taste, but chocolate pairs best with Oreos.

Note 2: Cool Whip Substitutes

If you don't have Cool Whip, you can use homemade whipped cream as an alternative.

Note 3: Storing Leftovers

Store any leftover cake in an airtight container in the refrigerator for up to 5 days.

Note 4: Serving Size

This recipe yields approximately 12 servings, depending on how you slice the cake.



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Cook techniques

1. Baking the Cake

Prepare the cake according to package instructions, ensuring it is baked until golden brown and a toothpick comes out clean.

2. Poking the Cake

After baking, allow the cake to cool slightly before using the handle of a wooden spoon or a similar tool to poke holes throughout the cake.

See also Halva Cheesecake

3. Soaking with Chocolate Syrup

Pour the chocolate syrup evenly over the poked holes to allow it to soak into the cake, enhancing flavor and moisture.

4. Layering with Toppings

Once soaked, spread whipped topping over the cake. Crushed Oreos can be added on top for extra crunch and flavor.

5. Refrigerating the Cake

Chill the cake in the refrigerator for several hours or overnight to let the flavors meld and the cake set properly.

FAQ

Can I use homemade cake instead of box mix?

Yes, you can use a homemade cake recipe instead of a store-bought

mix, but ensure it is compatible with the poke technique.

How long does the cake need to set in the fridge?

It is recommended to refrigerate the cake for at least 4 hours, but overnight is ideal for better flavor.

Can I use a different flavor of pudding?

Absolutely! You can experiment with different pudding flavors to suit your taste preferences.

What can I use instead of whipped topping?

You can substitute whipped topping with freshly whipped cream for a more homemade taste.

How should I store leftovers?

Leftover poke cake should be covered and stored in the refrigerator for up to 3-4 days for best quality.



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Conclusion

The Oreo Poke Cake is a delightful dessert that combines the rich flavors of chocolate cake and creamy Oreo filling. It's perfect for gatherings, celebrations, or simply satisfying your sweet tooth. The texture and taste remind us of a classic treat while offering a fun twist that everyone will enjoy.

More recipes suggestions and combination

Oreo Cheesecake

A creamy and rich cheesecake layered with crushed Oreos for a deliciously indulgent treat.

See also [Dairy Free Chocolate Pudding](#)

Oreo Truffles

These bite-sized sweets are made with crushed Oreos and cream cheese dipped in chocolate, providing a perfect crunchy and creamy balance.

Oreo Milkshake

A thick and creamy milkshake that combines ice cream, milk, and crushed Oreos for a refreshing drink.

Chocolate Peanut Butter Oreo Cookie Bars

Layered bars combining a crunchy Oreo bottom, creamy peanut butter middle, and chocolate topping for a perfect sweet-and-salty combination.

Oreo Cupcakes

Moist chocolate cupcakes filled with Oreo cookie crumbs and topped with a rich Oreo buttercream frosting for an excellent individual dessert option.



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