

Cookies & Cream Crunch Cake

Poetry & Pies

prep time: 45-50 minutes (includes homemade marshmallow fluff in the frosting)

bake time: 25-30 minutes

total time: 1 hour, 20 minutes *(plus at least 30-60 minutes for cake to cool)*

servings: 12-16



Ingredients

for the black chocolate cake

- 1 ½ cups (350g) granulated sugar
- 1 ⅔ cups (226g) flour, spooned then leveled and sifted
- ¾ cup (75g) [black cocoa powder](#), spooned then leveled and sifted
- 2 teaspoons (8g) baking powder
- 1 teaspoon (5g) baking soda
- ½ teaspoon (3g) sea salt
- 3 eggs, room temperature
- 1 cup (236g) buttermilk, room temperature*
- ⅓ cup (108g) avocado oil (can sub vegetable, grape seed, or canola oil)
- 1 tablespoon (13g) pure vanilla extract
- 1 cup (240g) hot, light roast coffee (or hot water)

for the buttercream** (this is a double batch—halve if you want a thinly frosted or naked cake)

- 2 cups (454g) unsalted European style butter, softened
- 1 batch [marshmallow fluff](#) (or two 7oz jars store bought [marshmallow cream](#))
- 4-6 cups (520-780g) powdered sugar
- ¼ teaspoon sea salt
- 1 tablespoon (13g) vanilla extract
- optional: heavy whipping cream (about 1-2 tablespoons, or as needed)
- about 1 cup (270g) crushed chocolate sandwich cookies (about ½ a box of Oreos)

Instructions

make the black chocolate cake layers

1. Preheat your oven to 325F/165C. Lightly grease and flour two [8" or 9" cake pans](#) or three [6" cake pans](#) (or use [baking spray](#)) and line the bottom with [parchment paper](#) or

[silicone baking mats](#). This is also a great time to set your coffee to percolate (unless using hot water or espresso and hot water, which is what I do).

2. Whisk together the sugar, flour, cocoa powder, baking powder, baking soda, and salt in the bowl of your stand mixer or a large mixing bowl, sifting everything but the sugar (unless yours is fine enough to sift--go for it!). Set aside.
3. In a separate medium mixing bowl, whisk the eggs, buttermilk, oil, and vanilla together until well-blended and fully emulsified, about 1 minute.
4. Very, very slowly stream the hot coffee or water into the wet ingredients, whisking vigorously and constantly as you pour to avoid scrambling the eggs. Feel free to do this in segments if it's easier. If you do scramble some of the eggs, you can run the mixture through your [fine mesh sieve](#) to remove the cooked egg bits.
5. Using the paddle attachment (or a [hand mixer](#)), turn your stand mixer to low and slowly pour the wet ingredients into the dry. This should take about 30 seconds or so. The batter will clump up then thin out. Once you've poured all the wet ingredients, immediately turn off the mixer. Scrape down the bottom and sides. Beat on medium for exactly 2 minutes (set a timer).
6. Evenly divide batter between the prepared cake pans.
7. Bake for 25-30 minutes, until a toothpick inserted in the middle comes out with just a few moist crumbs (ideally not fully clean, as this could mean they're over baked). Check early and rotate halfway if not using convection. Be sure to check each pan separately, as one might bake faster than the other.
8. Let cool 5-10 minutes in the cake pan then remove to a cooling rack to cool completely.

make the buttercream

9. While the cake layers cool, make the marshmallow buttercream.

***optional:** you can also make the buttercream ahead of time, chill it, then let it come to room temperature on the counter for 1-2 hours while you make the cake, just be sure to give it a good stir if it was refrigerated longer than overnight.*

10. If using [homemade marshmallow fluff](#), make that first. You can immediately start on the buttercream once the fluff is done, but remove it to a separate bowl to cream the butter.

11. In the bowl of your stand mixer fitted with the paddle attachment or in a large mixing bowl using your hand mixer, cream butter on high until smooth, about 1 minute.
12. Scrape bowl with a rubber spatula then add in powdered sugar, 1 cup at a time. Blend on low then slowly increase speed to high and mix until smooth before adding more. After 4 cups, scrape the bowl, then add the marshmallow fluff. Mix on high until well-blended, about 30-60 seconds. Add the salt and vanilla and mix on high for about 30 seconds until well-blended.
13. At this point, taste to see if it needs more sugar—but remember that the cookies will add sweetness as well. If needed, add 1-2 more cups, in ½ c up increments, until the taste is to your liking. If it's sweet enough but not holding its shape like in the photos, refrigerate 10-20 minutes after the next step. If it's too thick, add small splashes of heavy cream (this isn't very common in my experience, but in cold weather might happen).
14. Crush the chocolate sandwich cookies to desired size (no larger than pea sized-ish). Stir into the finished buttercream. If using smaller pieces, you can stir using the stand mixer, on low.
15. Assemble the cake. Cut any domed tops off the cake layers. If desired, you can cut each cake layer in half, to get more frosting, but I think it's perfect with just 2 layers. Fill and frost the cake to desired thickness. You can optionally sprinkle some larger pieces of crushed cookies on top of the frosting in the filling. If desired, decorate with more crushed or whole cookies (I used minis!).

Enjoy! If not serving right away, store in an airtight container until ready to eat. Cake will last for 3-5 days. Cut cakes will last longer if you place a piece of plastic wrap right along the cut edges and seal it by pressing it into the buttercream along the edge, then store the whole cake in an airtight container.

**You can make your own buttermilk by adding 1 tablespoon white vinegar with enough room temperature whole milk to equal 1 cup total. Stir and let sit 10 minutes while you prep the rest of the ingredients.*

***Note about the buttercream: this makes a slightly soft buttercream, which is only a problem in warm climates/homes or if traveling with the cake. In that event, freeze the finished cake for 1 hour before traveling.*