

Betty's Peanut Butter Oreo Cake



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Betty demonstrates how to make a Peanut Butter Oreo Cake. This is a refrigerated cake, consisting of Oreo Thins, layered with peanut butter flavored whipped cream.

Peanut Butter Oreo Cake

3 cups whipping cream

1/4 cup confectioner's sugar (This is the same as powdered sugar or icing sugar.)

1 teaspoon vanilla extract

1/2 cup peanut butter

(2) 10.1-ounce packages Oreo Thins

In a large bowl, beat whipping cream, confectioner's sugar, and vanilla using medium speed of an electric mixer until the mixture thickens. Add peanut butter and continue to beat until stiff peaks form. Place a small, circular amount of the mixture on a nice cake plate to keep Oreo cake in place. Arrange about 12 of the Oreos in a circular pattern on top of the spread layer of whipped cream mixture. Carefully spread the whipped cream mixture over the top of the Oreo layer, covering the tops. Continue to alternate layers of Oreos and whipped cream mixture, ending with the whipped cream mixture. Sprinkle a few crushed Oreos over the top of the cake. Cover cake with plastic wrap and refrigerate overnight. Cut into wedges and serve on dessert plates. YUM! --Betty :)