

**SUGAR, SPICE, AND EVERYTHING NICE!**



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**Name:** Destinee Reaves

**Recipe Name:** Ultimate Oreo Cupcake

**Recipe Ingredients:**

Cupcake (24 servings):

- 2 packages Oreo cookies
- Yellow cupcake box batter using THIS recipe, doubled.

Oreo Buttercream:

- 1/2 cup (1 sticks) unsalted butter, room temp
- 2 lbs powdered sugar
- 16oz cream cheese
- 1 Tbsp vanilla extract
- 1 sleeve of crushed Oreo cookies

**Recipe Instructions:**

Oreo Cupcakes:

1. Preheat oven to 350 F degrees. Line cupcake pan with liners and place a whole Oreo at the bottom of each liner.
2. Prepare the yellow cupcake batter as described on box.
3. Crush into chunks about 25 Oreo cookies. Fold this into the batter.
4. Scoop batter into cups at least 3/4 full.
5. Bake for about 18 minutes or until a toothpick comes out clean.
6. Cool in pan for a few minutes before removing to a wire rack to cool completely.

Oreo Cream Cheese Icing:

1. Cream butter until smooth using an electric mixer.

2. Add the sugar, 1 cup at a time, beating until smooth after each addition. (Keep adding till sweetness preference )

3. Mix in the vanilla extract.

4. Using a food processor, blend the remaining whole Oreo cookies until no chunks remain. Add this to the cream cheese and mix until combined.

5. Top each cupcake with frosting.

\*Whole Oreo at the bottom,in the cake batter and in the icing\*