

## Oreo Earthquake Cake

Prep: 10 min

Cook: 1 hr

Serves: 6

Ingredients:

### Cake

- 1 chocolate cake mix, mixed according to package directions
- 24 Oreo cookies
- 225g cream cheese, softened
- ½ cup butter, melted
- 2½ cups sugar
- 1 teaspoon vanilla extract
- ¼ teaspoon salt

### Topping

- 2 cups chocolate chips
- 1 cup (10 cookies) Oreos, crumbled
- chocolate ice cream, optional

Method:

1. Preheat oven to 350° and grease a 9x13-inch pan with cooking spray.
2. Prepare the cake batter according to package directions.
3. Layer the bottom of your pan with the Oreo cookies.
4. Spread your cake batter over the top. Set aside.
5. Meanwhile, in a large bowl, combine the cream cheese, butter, confectioners' sugar, vanilla, and salt.
6. Beat with a mixer until combined. Dollop the mixture over the cake and use a knife or skewer to create a marble swirl.
7. Sprinkle chocolate chips and crumbled Oreos on top and bake for 55-60 minutes, or until the centre is set.
8. Serve warm with ice cream, if desired.

Enjoy!! 😊