

Oreo Loaf Cake

Ingredients

- 2 1/2 c Flour
- 1 T Baking Powder
- 1/2 t Baking Soda
- 3/4 t Salt
- 1/2 c Unsalted Butter (melted)
- 1 1/4 c Sugar
- 3 Eggs (room temperature)
- 3/4 c Greek Yogurt
- 1 T Vanilla Extract
- 3/4 c Heavy Cream (room temperature)
- 15 Oreos

Instructions

1. In a medium bowl, whisk together the flour, baking powder, baking soda and salt. Set aside.
2. In a large bowl whisk together the melted butter and sugar until they're well combined. Add in one egg and aggressively whisk until it's well combined and has lightened in color, about 30 seconds. Repeat with the next two eggs, one at a time.
3. Add in the Greek Yogurt and the vanilla extract and whisk until it's completely smooth. Add in the heavy cream and whisk until it's completely smooth.
4. Preheat the oven to 350 degrees and grease and line a 9x5" loaf pan, with cooking spray and parchment paper. Set aside.
5. Add in the dry ingredients and mix just until

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the last streak of flour is incorporated. Roughly chop 12 oreos and add the chunks to the batter, keeping the fine crumbs for later.

6.Mix well and spread the batter into the prepared pan. Place the oreo crumbs and 3 oreos in the food processor and pulse until they're ground up.

Spread all the crumbs on top of the loaf cake and bake for about 60-70 minutes. Stick a knife in the tallest area and make sure no wet batter comes out. It should have moist crumbs on the knife.

7.Remove from the oven and allow to cool for at least 30-60 minutes before removing from the pan. Slice and enjoy!