

No-Bake Chocolate Croissant Oreo Cake

A decadent no-bake cake combining the richness of chocolate croissants, white chocolate, and crushed Oreos, layered with a sweet milk-based cream. Perfect for a quick indulgent treat without any heating devices.


15 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 1 chocolate croissant
- 50 ml milk
- 30 g white chocolate
- 1 tbsp sugar
- 3 Oreo cookies
- 20 g dark chocolate

Steps

- 1 Break the chocolate croissant into small pieces and set aside.
- 2 Crush the Oreo cookies into small crumbs.
- 3 In a bowl, mix the milk and sugar until the sugar dissolves.
- 4 Melt the white chocolate and dark chocolate separately using a microwave-safe bowl by placing it in sunlight or a warm area for a few minutes, stirring occasionally (alternatively, grate finely).
- 5 Combine melted white chocolate with milk mixture.
- 6 In a small serving glass or bowl, layer half of the croissant pieces.
- 7 Pour half of the milk and white chocolate mixture over the croissants.
- 8 Sprinkle half of the Oreo crumbs on top.
- 9 Repeat the layering with remaining croissant pieces, milk mixture, and Oreo crumbs.
- 10 Drizzle grated dark chocolate on top as decoration.
- 11 Refrigerate for at least 1 hour to allow flavors to meld and the cake to set.
- 12 Serve chilled.