

Chocolate Oreo Birthday Cake

(adapted from Kraftrecipes)

1pkg. (2-layer size) devil's food cake mix
12 oz semi sweet chocolate chips
½ cup milk or whipping cream
1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
½ cup sugar
2 cups thawed COOL WHIP Whipped Topping
12 OREO Cookies, coarsely crushed

HEAT oven to 350°F.

PREPARE cake batter and bake in 2 (9-inch) round pans as directed on package. Cool cakes in pans 10 min. Invert onto wire racks; gently remove pans. Cool cakes completely.

MICROWAVE chocolate and milk or whipping cream in small microwaveable bowl on HIGH 2 min. or until chocolate is melted. Stir until chocolate is completely melted. Cool 5 min. Meanwhile, beat cream cheese and sugar in large bowl with mixer until blended. Gently stir in COOL WHIP and crushed cookies.

PLACE 1 cake layer on plate and spread with cream cheese mixture. Top with remaining cake layer. Spread top with chocolate glaze; let stand 10 min. or until firm. Keep refrigerated.

(I made the cakes a couple of days ahead of time. This allowed the cream to set up in the middle and gave the cookies a chance to get soft.)